



VIÑA
CHOCALÁN

Carmenère Reserva 2010



Vintage: 2010
Composition: 85% Carmenère, 8% Cabernet sauvignon, 3% Cabernet franc, 4% Merlot
D.O.: Maipo Valley
Location: Chocalán, Melipilla area
SKU: 7804603-660677

Vineyard

Age of the Vines: 12 years
Soil: Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
Climate: Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river.
Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

Chemical Analysis

Alcohol: 14.5 % vol.
Total Acidity,
expressed in sulfuric acid 3.67 g/l
pH: 3.59
Residual Sugar: 3.04 g/l

Winemaking

Harvest: Hand-picked grapes during the second week of May.
Fermentation: Meticulous raw and berries selection on the sorting table.
Cold prefermentative maceration at 8°C during 8 days, in stainless steel tanks. Alcoholic Fermentation takes place at 26-28°C, with selected yeasts. After fermentation is ended, the wine stays between 8 to 10 days in contact with the skins.
Ageing: 80% of the blend has been aged in French and American oak for 12 months.

Winemaker's Comments

Deep ruby-red color.
The wine shows ripe black berries flavors, Morello cherry, plum and clove, with light tones of cedar on a layer of spices. Creamy and dark chocolate notes.
Smooth and elegant tannins. Very well-balanced, plenty of flavours, velvety notes and a long and fruity finish.

Suggestions: Serve at 17°C. It pairs with legumes, lamb, game meat, vegetarian curry, or cheeses.

Awards:

