



VIÑA

CHOCALAN



Carmenère Reserva 2012

Name:	Reserva Carmenère
Vintage:	2012
DO:	Maipo Valley
Composition:	85% Carmenère, 10% Cabernet Sauvignon, 5% Petit Verdot
Location:	Chocalán, Melipilla Valley

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:	3.72 g/l
Expressed in sulfuric acid	
pH:	3.56
Residual Sugar:	2.65/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 during a period of 10 to 12 months, depending the integration of the tannins and the evolution of the wine

Winemaker`s Comments

Opaque ruby colour.
Oak-spiced black and blue fruit aromas are complicated by notes of vanilla and smoky herbs, along with blackcurrant and pepper. Fleshy and seamless, showing impressive depth to its cherry and blueberry flavors, which expand on the back half. Finishes smooth and sweet, with intense spiciness and excellent length.
Suggestions: Serve at 17°C. It pairs with legumes, lamb, game meat, vegetarian curry, or cheeses.

Awards:

Silver Medal - 11th Annual Wines of Chile Awards (AWOCA)
Descorchados - 87 points



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