



VIÑA

CHOCALAN

Syrah Reserva 2011



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| Producer | Viña Chocalán |
| Vintage | 2011 |
| Appellation | Maipo Valley, Melipilla Region, Chile |
| Vineyard Source | Viña Chocalán estate vineyard, hillside |
| Composition | 85% Syrah, 7% Cabernet sauvignon, 5% Merlot, 3% Viognier |
| SKU | 7804603- 660653 |

Vineyard

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| Age of wine | 12 years. |
| Soil type | Hillside with North-West exposure. Granitic and clay loam soil texture. |
| Climate | This vineyard is exposed to the Pacific Ocean influence because of its closeness to the sea and to the Maipo river. The foggy mornings and smooth breeze during the afternoon help to refresh the vines. Mild Mediterranean climate. Temperatures between 28-29°C and 12-15°C as minimums during December and March. |

Chemical Analysis

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| Alcohol | 14.0 % vol. |
| Total Acidity, expressed in sulfuric acid | 3.78 g/l |
| pH | 3.53 |
| Residual Sugar | 2.75 g/l |

Winemaking

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| Harvest | Hand-picked grapes, during the first week of May. Meticulous grapes and berries selection on the sorting table. Cold maceration in stainless steel tanks during 10 days at 6°C. The juice is then inoculated with selected yeasts and ferments between 26°C and 28°C. Malolactic fermentation takes place in french and american oak barrels. |
| Fermentation | |
| Ageing: | 80% was aged in French and American oak barrels for 10-12 months. |

Winemaker's Comments

Intense and shiny purplish red colour. Intense aromas of ripe red fruits, cherries, blueberries, blackberries and plums framed in vanilla, coffee, cinnamon, smoky and licorice notes. Fresh and tasty, reminiscent of balsamic with large and powerful tannins. Notes of vanilla and jam with a long fruity aftertaste.

Suggestions: Serve at 17° - 18 °C. This wine will be perfect for pairing any red meat, specially wagyu, goat and lamb, Curry and spicy food.

