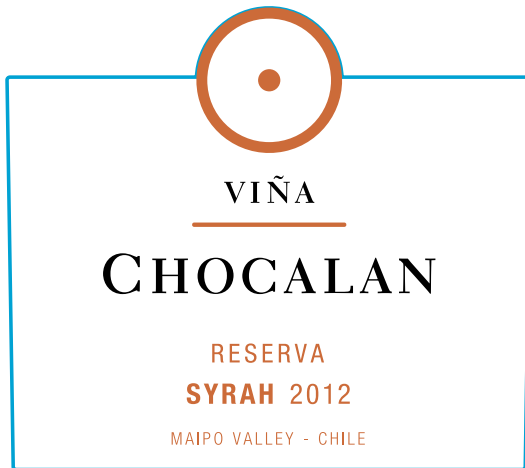




VIÑA

CHOCALAN



## Reserva Syrah 2012

<b>Name:</b>	Reserva Syrah
<b>Vintage:</b>	2012
<b>Appellation:</b>	Maipo Valley, Melipilla Region, Chile. Chocalán, Melipilla area
<b>Vineyard Source:</b>	Viña Chocalán estate vineyard, hillside
<b>Composition:</b>	85% Syrah, 8% Cabernet sauvignon, 5% Merlot, 2% Viognier
<b>SKU:</b>	7804603- 660653

### Vineyard

<b>Age of the vines:</b>	13 years
<b>Soil:</b>	Hillside with North-West exposure. Granitic and clay loam soil texture.
<b>Climate:</b>	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

<b>Alcohol:</b>	14,5% vol.
<b>Total Acidity:</b>	4.16 g/l
Expressed in sulfuric acid	
<b>pH:</b>	3.49
<b>Residual Sugar:</b>	3.08 g/l

### Winemaking

<b>Harvest:</b>	Hand-picked grapes, during the third week of April. 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. 80% of the wine was barrel malolactic fermented in French and American oak from second, third and fourth use, then barrel aged for 10-12 months. The remainder spent its life in stainless steel tanks and waited to be blended with its oaky sibling.
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### Winemaker's Comments

Has a red raspberry colour intense and brilliant. Complex aromas, violet, cream currants, cassis, plum, toast and spice notes. With creamy and fresh palate. Aromas of ripe fruits, black pepper, olives with a touch of mineral assembled with nuances of sweet wood, blended with tobacco well-integrated. Juicy, with good concentration with a high potential for aging

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

### Awards:

**Silver Medal** – 11th Annual Wines of Chile Awards (AWOCA)  
**Guía Mujer y Vino** - 88 puntos



January 2014