



VIÑA

CHOCALAN

Cabernet Sauvignon Selección 2009

MAIPO VALLEY



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CABERNET SAUVIGNON 2009
SELECCIÓN MAIPO VALLEY CHILE

Vintage:	2009
Composition:	85% Cabernet Sauvignon , 15 % Syrah
Ageing:	60 % in French and American oak barrels during 6 months. 40 % in stainless steel tanks.
SKU:	7804603-660615

Vineyard

D.O.:	Maipo Valley
Location:	Coastal area, close to Maipo River
Vineyard Source:	Viña Chocalán estate vineyard
Soil:	Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
Climate:	Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

Chemical Analysis

Alcohol:	14.5 (vol. % 20°C)
pH:	3.62
Total Acidity:	3.58 g/l
Residual Sugar:	3 g/l

Winemaking

Harvest:	Hand-picked grapes during the last week of April.
Fermentation:	Cold maceration during 3 days – 8°C Fermentation at 26-28°C with selected yeasts in stainless steel tanks.

Winemaker's Comments

Attractive and intense ruby color
Morello cherry, strawberry, raspberry and blackcurrant at nose, with spicy notes and faint menthol notes.
In mouth, the wine shows candied fruit, mocha and smooth woody flavors.
Medium-bodied wine with nice and crisp tannins.

Serving suggestions: Serve at 16°-18°C

With cheeses, meat stews with sauces, roast beef, frilled lamb, barbecues or meat.

