



VIÑA

CHOCALAN

Cabernet Sauvignon Selección 2010

MAIPO VALLEY



Producer	Viña Chocalán
Vintage	2010
Composition	85% Cabernet Sauvignon, 6% Cabernet Franc, 5 % Syrah, 3% Malbec, 1% Petit Verdot
D.O.	Maipo Valley, Melipilla
SKU	7804603-660615

Vineyard

Age of the Vines	12 years
Soil	Piedmont soils of the Coastal Mountain range: granite origin and clay loam 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

Alcohol:	14.5%
Total Acidity:	3.58 g/l
Expressed in Sulfuric Acid	
pH:	3.45
Residual Sugar:	2.77 g/l

Winemaking

Harvest:	Hand-picked grapes during the last week of April.
Fermentation:	Cold maceration during 7 days at 8°C. Fermentation at 26-27°C with selected yeasts in stainless steel tanks.
Ageing	60 % in French and American oak barrels during 6 months. 40 % 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, pork and barbecues.