



VIÑA

CHOCALAN

Cabernet Sauvignon Selección 2011

MAIPO VALLEY



Producer	Viña Chocalán
Vintage	2011
Composition	85% Cabernet Sauvignon, 5% Cabernet franc, 5 % Syrah ; 4% Merlot ; 1% Petit Verdot
D.O.	Maipo Valley, Melipilla
SKU	7804603-660615

Vineyard

Age of the Wine	13 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:	14.0%
Total Acidity:	3.4 g/l
Expressed in Sulfuric Acid	
pH:	3.6
Residual Sugar:	2.5 g/l

Winemaking

Harvest:	Hand-picked grapes during the last week of April.
Fermentation:	Cold maceration during 3 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

Deep ruby red color. Aromas of black berries, bitter cherry and blackcurrant. Oak spiced and black pepper with notes of vanilla and herbs that brings complexity. Soft and round tannins, smoky spicy at the end and a very long finish.

Serving suggestions: Serve at 16°-18°C

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