



VIÑA

CHOCALAN



## Selección Cabernet Sauvignon 2012

<b>Name:</b>	Selección Cabernet Sauvignon
<b>Vintage:</b>	2012
<b>Vineyard Source:</b>	Viña Chocalán estate vineyard
<b>Composition:</b>	85% Cabernet Sauvignon; 10% Merlot ; 5% Petit Verdot
<b>D.O.</b>	Maipo Valley
<b>Location:</b>	Coastal Area, close to Maipo River

### Vineyard

<b>Soil:</b>	Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
<b>Climate:</b>	Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

### Chemical Analysis

<b>Alcohol:</b>	14,5% vol.
<b>Total Acidity:</b>	3.26 g/l
Expressed in sulfuric acid	
<b>pH:</b>	3.61
<b>Residual Sugar:</b>	2.1 g/l

### Winemaking

<b>Harvest:</b>	Hand-picked grapes during the last week of April.
<b>Fermentation</b>	Cold maceration during 3 days – 8°C Fermentation at 26-27°C with selected yeasts in stainless steel tanks.
<b>Ageing</b>	60 % in French and American oak barrels during 6 months. 40 % in stainless steel tanks.

### Winemaker's Comments

Deep ruby colour. Red and blackcurrant, with complicating notes of vanilla , dark chocolate, herbs and black pepper. Finishes smooth, broad and very long, with mounting spiciness and gentle tannins.

**Serving suggestions:** Serve at 16°-18°C. With cheeses, meat stews with sauces, roast beef, frilled lamb, pork and barbecues.

January 2014