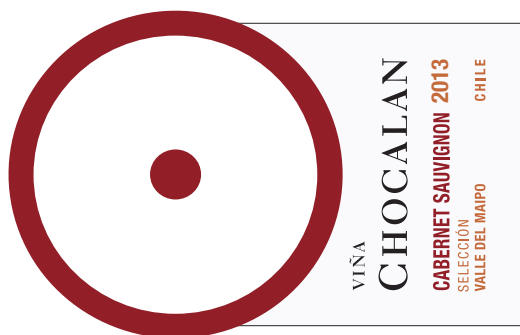




VIÑA

CHOCALAN



## CABERNET SAUVIGNON SELECCIÓN 2013

### Información

<b>Producer:</b>	Viña Chocalán
<b>Name:</b>	Cabernet Sauvignon Selección
<b>Vintage:</b>	2013
<b>Denomination:</b>	Valle del Maipo, Región de Melipilla
<b>Vineyard:</b>	Viña Chocalán estate vineyard
<b>Composition:</b>	85% Cabernet Sauvignon, 6% Cabernet Franc, 5% Syrah, 3% Malbec, 1% Petit Verdot

### Vibración

<b>Type of Soil:</b>	Granite Origin and Clay Loam Texture
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### 7\ Ya JW'5 bUngjg

<b>Alcohol:</b>	14,5 % vol.
<b>pH:</b>	3.45
<b>Total Acidity:</b>	3,58 g/l (ácido tartárico)
<b>Residual Sugar:</b>	2.77 g/l

<b>SKU</b>	7804603-660615
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### K ibYa U\_jb[

<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
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### K j bYa U\_ Yfg'7 ca a Yblg

Deep ruby color. 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 a 16°-18°C. With cheeses, meat stews with sauces, roastbeef, frilled lamb, pork and barbecues.