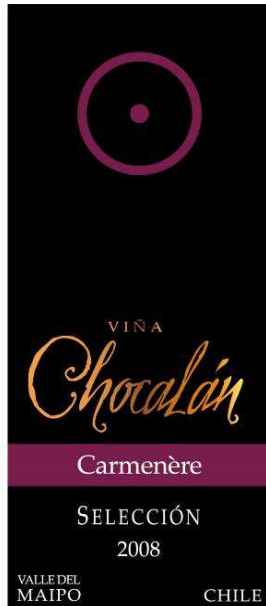


Carmenère Selección 2008



Information

Producer	Viña Chocalán
Name	Carmenère
Vintage	2008
Appellation	Maipo Valley, Melipilla Region
Vineyard source	Viña Chocalán estate Vineyard, hillside
Composition	100% Carmenère

Vineyard

Age of vines	12 years
Soil type	60 % chalky well drained soil, 40 % deep well balanced
Canopy management	No deleafing, lateral growth removal, green harvest at 80 % veraison
Yield	10.000 kilograms per hectare (4.6 tons per hectare)

Chemical analysis

Alcohol	14.00 % by vol.
pH	3.76
Residual sugar	2.61 g/l
Volatile acidity	0.44 g/l
Total acidity	4.27 g/l (tartaric acid)

Sku

7804603-660455

Winemaking

Harvest

Grapes are hand picked on the estate during the second week of May and gently destemmed. All movements are carried via gravitational flow.

Vinification

Cold maceration of whole grapes for 3 days. The juice is then inoculated with natural yeast and then fermented in stainless steel tanks at 30°C.

Winemaker's comments

Deep ruby red color.

The wine shows a layer of spices and damp earth guiding mixed red berries, and touch of vanilla and coffee.

Medium bodied in mouth, the Carmenère Selection 2008 has a real character.

Awards



ROBERT PARKER'S RATINGS 2009
87 points