



VIÑA

CHOCALAN

Carmenère Selección 2009

Information

Producer:	Viña Chocalán
Name:	Carmenère
Vintage:	2009
Composition:	85% Carmenère, 10% Cabernet Franc, 5% Cabernet Sauvignon
Ageing:	60 % in French and American oak barrels during 8 months. 40 % in stainless steel tanks.
SKU:	7804603-660455

Vineyard

D.O.:	Maipo Valley
Location:	Coastal area, Melipilla Region
Vineyard Source:	Viña Chocalán estate vineyard hillside
Soil:	Granitic, clay and loamy soil
Climate:	Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

Chemical Analysis

Alcohol:	14.0% by vol.
pH:	3.60
Total Acidity:	2.4 g/l
Residual Sugar:	3.47 g/l

Winemaking

Harvest:	Hand-picked grapes during the second week of May.
Fermentation:	The juice is inoculated with natural yeast selected carefully and then fermented in stainless steel tanks at 26°C-28°C.

Winemaker's Comments

Brilliant and deep ruby red color. Intense fruit aromas, mature red fruits, jams, mocha notes and a touch of chocolate and black pepper flavor.

Medium-bodied Carmenère, tasty, with a good volume and soft texture. Well balance between fruits and wood notes given by the guard in oak barrels.

Serving suggestions: Serve at 62°F (17° C). Try this Carmenère with stewed red meat with a spicy sauce, roast beef, grilled lamb or pork chop.

