



VIÑA

CHOCALAN

Carmenère Selección 2010



Producer	Viña Chocalán
Vintage	2009
Composition	85% Carmenère, 8% Cabernet sauvignon, 5% Cabernet franc, 2% Petit verdot.
D.O.	Maipo Valley, Melipilla
Sku	7804603-660455

Vineyard

Age of the Vines	12 years
Soil	Granitic, clay and loamy soil, flat soils of medium depth.
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	3.58 g/l
pH	3.66
Residual Sugar	2.43 g/l

Winemaking

Harvest	Hand-picked grapes during the second week of May.
Fermentation	The must is inoculated with selected yeast and fermented in stainless steel tanks at 26°C-28°C.
Ageing	60 % in French and American oak barrels during 8 months. 40 % in stainless steel tanks.

Winemaker's Comments

Brilliant and deep ruby red color. Intense fruit aromas, ripe black fruits, jams, mocha, tobacco, and a touch of dark chocolate and black pepper flavor.
Medium-bodied Carmenère, tasty, with a good volume and soft texture.

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.