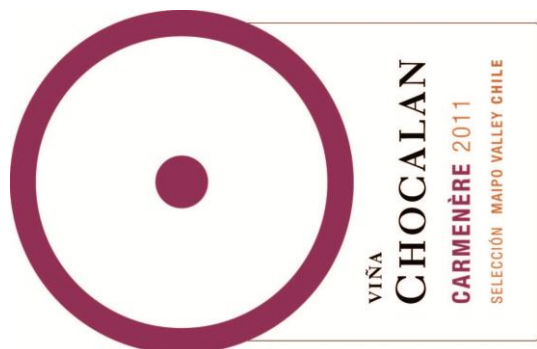




VIÑA

CHOCALAN

Carmenère Selección 2011



Producer	Viña Chocalán
Vintage	2011
Composition	85% Carmenère, 5% Cabernet sauvignon, 5% Cabernet franc, 3% Merlot, 2% Petit verdot.
D.O.	Maipo Valley, Melipilla
Sku	7804603-660455

Vineyard

Age of the Wine	13 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 wines. 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	3.2 g/l
pH	3.6
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% of the wine was barrel malolactic fermented in French and American oak from third and fourth use, then barrel aged for 6 - 8 months. The remainder spent its life in stainless steel tanks and waited to be blended with its oaky sibling.

Winemaker's Comments

Dark red color, fresh cherry flavors, black ripe fruit with vanilla and smoky herbs. Pepper and dark chocolate.

Medium – bodied Carmenère, bright and long finish, with intense spiciness and excellent length.

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.

Awards:

Bronze Medal – Korea Wine Challenge 2013

90 pts – Mesa de Cata la Cav – Guia de Vinos 2013

Silver Outstanding – International Wine & Spirit Competition 2012

