



VIÑA

CHOCALAN



## Carmenère Selección 2012

<b>Name:</b>	Selección Carmenère
<b>Vintage:</b>	2012
<b>Composition:</b>	85% Carmenère, 8% Cabernet Franc, 5% Merlot, 2% Petit Verdot
<b>DO:</b>	Maipo Valley, Melipilla
<b>Location:</b>	Chocalán

### Vineyard

<b>Age of the vines:</b>	12 years
<b>Soil:</b>	Granitic, clay and loamy soil, flat soils of medium depth
<b>Climate:</b>	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

<b>Alcohol:</b>	14.0% vol.
<b>Total Acidity:</b>	3.4 g/l
Expressed in sulfuric acid	
<b>pH:</b>	3.6
<b>Residual Sugar:</b>	2.7g/l

### Winemaking

<b>Harvest:</b>	Hand-picked grapes during the first and second week of May.
<b>Fermentation:</b>	The must is inoculated with selected yeast and fermented in stainless steel tanks at 26°C-28°C.
<b>Ageing:</b>	60 % in French and American oak barrels during 6 -8 months. 40 % in stainless steel tanks.

### Winemaker`s Comments

Intense red color with violet hues. Rich aromas of ripe fresh red and black fruit, fragrant spices dominate the bouquet, offered excellent varietal character. On the palate, it is a fresh, dense and medium bodied wine with fruity flavor rounded out by soft tannins and lingering finish.

**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

Guía mujer y Vino 2014- 88 pts

January 2014