



VIÑA

CHOCALAN



Chardonnay Selección 2012

Name: Chardonnay Selección
Vintage: 2012
DO: Maipo Valley
Location: Melipilla, Coastal area, close to Maipo River
SKU:

Vineyard

Age of Wine: 6 years
Soil: Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
Climate: Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

Chemical Analysis

Alcohol: 14 % vol. 20°
Total Acidity: 4.28 g/l
Expressed in sulfuric acid
pH: 3,17
Residual Sugar: 1.14 g/l

Winemaking

Harvest: Hand-picked grapes during March 13th and 16th.
Fermentation: Cold prefermentative maceration. 15% of the wine was fermented and aged in French oak barrel during 3 months, with battonage, two times a week. No Malolactic fermentation to preserve the acidity. 85% of the wine stays in stainless steel tanks.
Ageing: 15 % in French oak barrels during 3 months.

Winemaker's Comments

Light gold. Aromas of tangerine, peach, melon and dry fruits. On the palate is fresh with a fruity and refreshing body. Citric character concluding in a crispy and lingering finish.

Serving suggestions: Serve at 10°-12°C. This Chardonnay goes well with salmon Carpaccio, goat cheese, fat fishes, any plate with a creamy seafood sauce and white meat.

Awards

Guía mujer y Vino 2014- 88 pts