



VIÑA

CHOCALAN



Chardonnay Selección 2013

Name:	Chardonnay Selección
Vintage:	2013
Composition:	100% Chardonnay
DO:	Maipo Valley
Location:	Melipilla, Coastal area, close to Maipo River

Vineyard

Vineyard Source:	Viña Chocalán estate vineyard
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

Chemical Analysis

Alcohol:	14 (vol. % 20°C)
Total Acidity:	3.96 g/l
Expressed in sulfuric acid	
pH:	3,3
Residual Sugar:	1.47 g/l

Winemaking

Harvest:	Hand-picked grapes during March 25th and 26th..
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 green – yellow colour. A fragrant aromas of tropical fruit, pear, fresh pineapple and lemon zest notes are rounded out by hazelnut undertones.

Finishes on a juicy note, with lingering spiciness.

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.