



VIÑA

CHOCALAN

Merlot Selección 2009

MAIPO VALLEY



Vintage:	2009
Composition:	85 % Merlot 2009 / 15 % Syrah
Ageing:	60 % in French and American oak barrels during 6 months. 40 % in stainless steel tanks.
SKU:	7804603-660662

Vineyard

D.O.:	Maipo Valley
Location:	Coastal area, close to Maipo River
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 – Min. 12°C-15°C.

Chemical Analysis

Alcohol:	14.0 (vol. % 20°C)
pH:	3.71
Total Acidity:	2.99 g/l
Residual Sugar:	3.16 g/l

Winemaking

Harvest:	Hand-picked grapes during the second week of April.
Fermentation:	Cold maceration during 5 days at 8°C. Fermentation at 26°C with selected yeasts in stainless steel tanks.

Winemaker's Comments

Attractive and intense ruby red color with violet hints.
Fresh fruit like plums and cherries. Dry fruits and floral notes.
In mouth, the wine shows candied fruit, and smooth woody flavors.
Medium-bodied wine with nice and crisp tannins and a long end.

Serving suggestions: Serve at 18°C

Serve with cheeses, meat stews with sauces, roast beef, filled lamb, and oily fish.