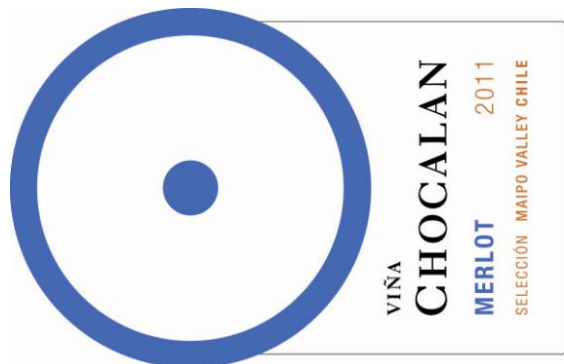




VIÑA

CHOCALAN

Merlot Selección 2011



Producer	Viña Chocalán
Vintage	2011
Composition	85% Merlot, 10% Syrah, 5% Cabernet Franc
D.O.	Maipo Valley
SKU	7804603-660662

Vineyard

Age of the Vines	14 years
Soil	Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
Climate	Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river. Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

Chemical Analysis

Alcohol	13.5%
Total Acidity	3.16 g/l
<small>expressed in sulfuric acid</small>	
pH	3.55
Residual Sugar	2.4 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.
Ageing	60% in French and American oak barrels during 6 months.

Winemaker's Comments

Attractive cherry red colour. This Merlot shows fresh red fruits, cherries and a spicy note, accompanied by smoked aromas provided by the oak ageing.
A medium bodied wine, with soft tannins and freshness.

Serving suggestions: Serve at 16 ° C. To accompany cheeses, pastas, casseroles, stews, poultry and fatty fish.