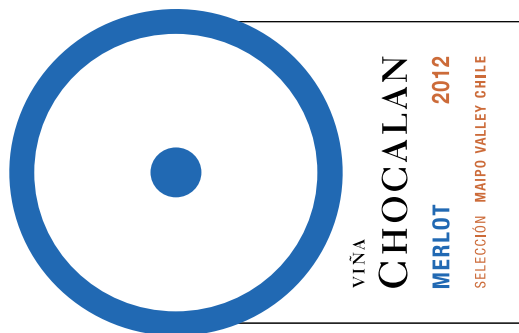




VIÑA

CHOCALAN



Selección Merlot 2012

Name:	Merlot Selección
Vintage:	2012
DO:	Maipo Valley
Composition:	85% Merlot, 8% Syrah, 5% Cabernet Franc, 2 Petit Verdot.
SKU:	7804603-660662

Vineyard

Age of the vines:	13 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:	14% vol.
Total Acidity:	3.36 g/l
Expressed in sulfuric acid	
pH:	3.64
Residual Sugar:	2.6 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% of the wine was barrel malolactic fermented in French and American oak from third and fourth use, then barrel aged for 6- 8 months. The remainder spent its life in stainless steel tanks and waited to be blended with its oaky sibling.

Winemaker`s Comments

Intense cherry red colour. This Merlot shows floral notes on the nose accompanied with notes of black pepper and paprika. Dried fruit and black cherry intermingle with vanilla and smoky aromas.

Medium bodied wine with soft tannins and a long finish accompanied by an acidity that gives freshness.

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

January 2014