



VIÑA

CHOCALAN



Merlot Selección 2013

Vintage:	2013
Composition:	85% Merlot, 10 % Syrah ; 5 % Cabernet sauvignon.
D.O.:	Maipo Valley
Location:	Chocalán, Región de Melipilla

V

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. Temperatte Mediterranean climate. Temperatures from December to March Max: 28°C - 29°C - Min 12°C - 15°C

Chemical Analysis

Alcohol:	14,0 % vol.
Total Acidity, expressed in sulfuric acid	3,18 g/l
pH:	3,65
Residual Sugar:	2.85 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 staines steel tanks El desarrollo de la fermentación se realizó a 26°C con levaduras seleccionadas.
Ageing	40% in American and French barrelsen during 6 months

Winemaker's Comments

Red deep color. Black fruit tasty. Chocolate and spices are balanced with soft tannins. Spices and dried herbs with violet complicated by roasting, liqueur, and vanilla tones.

Serving suggestions: Serve at 16°C. Accompany cheeses, pastas, casseroles, stes, poultry and fatty fish