



VIÑA

CHOCALAN

## Sauvignon Blanc Selection 2010



### Information

<b>Producer</b>	Viña Chocalán
<b>Name</b>	Sauvignon Blanc
<b>Vintage</b>	2010
<b>Appellation</b>	Maipo Valley, Melipilla Region
<b>Composition</b>	85% Sauvignon Blanc, 15% Riesling

### Vineyard

<b>Soil type</b>	Clay and loamy soil
<b>Climate</b>	This vineyard is exposed to the Maipo river influence. During the season max. 28°C and min. 13°C.

### Chemical analysis

<b>Alcohol</b>	13,5 %
<b>pH</b>	3,15
<b>Residual sugar</b>	1.93 g/l
<b>Total acidity</b>	4,53 g/l

### Winemaking

<b>Harvest</b>	Hand-picked grapes during the second week of March.
<b>Fermentation</b>	Alcoholic fermentation between 11-13°C with selected yeast. Post fermentative maceration during 60 days under it lees.

### Winemaker's comments

Bright yellow with green reflections, intensely aromatic. This wine shows notes of citrus and tropical fruits, with a smooth vegetal touch. Very fresh on the palate, medium-bodied, rich acidity and a long end.

#### Serving suggestions:

Serve at 8-9°C with seafood, cheese, oysters or salad.