



VIÑA

CHOCALAN

## Sauvignon Blanc Selection 2011



**Producer** Viña Chocalán  
**Vintage** 2011  
**Composition** 100% Sauvignon Blanc  
**D.O.** Maipo Valley  
**Skü** 7804603-660752

### **Vineyard**

**Age of the Vines** 18 years  
**Soil type** Alluvial soils of sandy clay loam  
**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** 13,0 %  
**Total acidity** 4.56 g/l  
expressed in sulfuric acid  
**pH** 2.98  
**Residual sugar** 0.83 g/l

### **Winemaking**

**Harvest** Hand-picked grapes during the second week of March.  
**Fermentation** Cold pre fermentative maceration on its lees during 8 days at 6°C. Alcoholic fermentation between 11°C -13°C with selected yeast. Post fermentative maceration during 60 days on it lees.



### **Winemaker's comments**

Bright yellow with green reflections, intensely aromatic. This wine shows notes of citrics, limes and white peaches, some tropical fruits, with a smooth herbal 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.