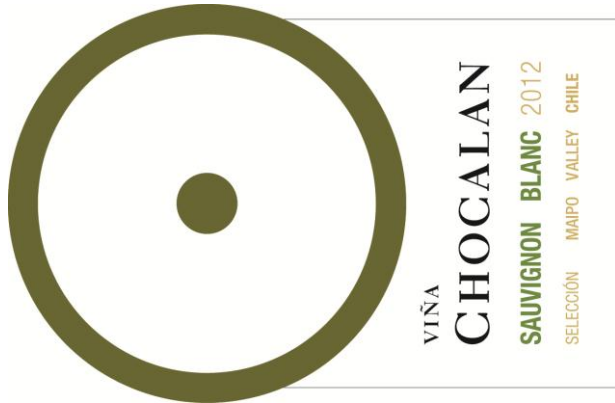




VIÑA

CHOCALAN

## Sauvignon Blanc Selección 2012



**Producer**  
**Vintage**  
**Composition**  
**D.O.**  
**Sku**

Viña Chocalán  
2012  
100% Sauvignon Blanc  
Maipo Valley  
7804603-660752

### **Vineyard**

**Age of the Vines**  
**Soil type**  
**Climate**

19 years  
Alluvial soils of sandy clay loam  
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** 4.23 g/l  
expressed in sulfuric acid  
**pH** 3.2  
**Residual sugar** 1.29 g/l

### **Winemaking**

**Harvest**

Hand-picked grapes during the last week of February.

**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 its lees.



### **Winemaker's comments**

Bright and yellow with green hints, this wine is intensely aromatic. It shows an herbal and mineral touch combined with citrus aromas, grapefruits and ripe white fruits.

In palate is creamy, fresh and juicy with a long finish. It is very fresh, medium-bodied, with a rich acidity and a long ending.

#### **Serving suggestions:**

Serve at 8-9°C with seafood, ceviche, oysters, cheese or salads. It goes great as an aperitif.

### **Awards**

Gold Medal – Concours Mondial du Sauvignon Blanc 2013



Bronze Medal – International Wine Challenge 2013

