



VIÑA

CHOCALAN

Selección Sauvignon Blanc 2013



Name: Selección Sauvignon Blanc
Vintage: 2013
DO: Maipo Valley
Composition: 100% Sauvignon Blanc

Vineyard

Age of the vines: 20 years
Soil: 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: 13,4% vol.
Total Acidity: 4.45 g/l
 Expressed in sulfuric acid
pH: 3.09
Residual Sugar: 1.08 g/l

Winemaking

Harvest: Hand-picked grapes during the last week of March 2013.
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

Yellow color with green trim, A very fresh and expressive nose, showing white peach and nectarine, pink grapefruit, notes of lime, lemon peel and green apple. On the palate, this soft and delicate and tasty, with mineral fruit character, with rich acidity and a long finish.

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

Awards

IWC- Bronze
 Concours Mondial del SB- Gold
 Josh Reynolds- Bronze



January 2014