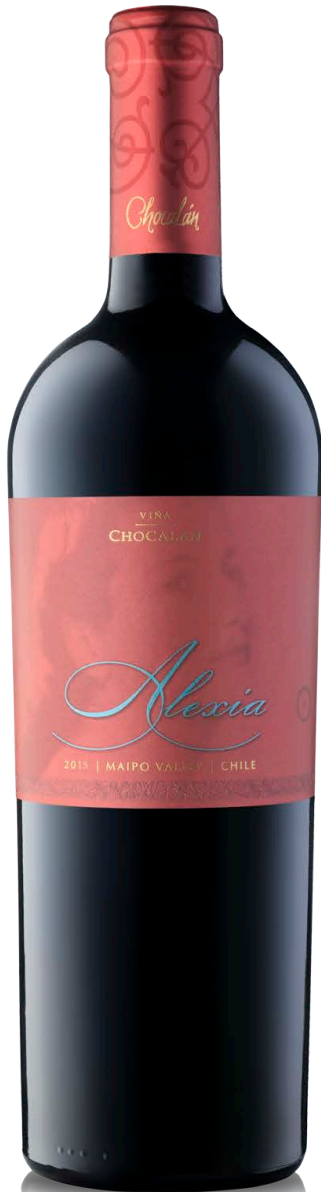




VIÑA
CHOCALAN
VINEDOS FAMILIARES

ALEXIA 2015

D.O. MAIPO VALLEY



TECHNICAL FACTS

COMPOSITION

75% Cabernet Franc, 20 % Merlot, 3% Cabernet Sauvignon, 2% Petit Verdot .

ALCOHOL: 14% vol.

TOTAL ACIDITY (H₂SO₄): 3,7 g/l

ph: 3,5

RESIDUAL SUGAR: 2,6 g/l

VINEYARD

LOCATION

Maipo Valley, Close to Maipo River

SOIL

Slopes and Piedmont soil of the Coastal Mountain range. Granitic origin and clay loam texture.

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°-29°C - Min.:12°C-15°C.

WINEMAKING

HARVEST

Hand-picked grapes. Merlot were harvested during the second week of April. Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested during the first and second week of May.

FERMENTATION

Meticulous raw and berries selection on the sorting table. Cold prefermentative maceration at 8 °C during 10 days, in stainless steel tanks. Alcoholic Fermentation with selected yeasts takes place, between 27-28°C.

AGEING

100% of the wine was aged during 18 months in french oak barrels.

WINEMAKER'S COMMENTS

The 2015 vintage of Alexia is complex and powerful, with seductive notes of ripe fruit and floral aromas. The entry is vibrant with the classic cherry licorice and minty character that reflect the predominance of Cabernet franc in the blend, followed by black plums and blackcurrant from Merlot balanced by hints of vanilla and cedar.

On the palate Alexia show a juicy attack of dark fruit framed by a broad structure with mouth filling tannins creamy texture, freshness and long finish. This wine with excellent cellaring potential will improve in bottle over the next years.