



VIÑA
CHOCALAN
VINEDOS FAMILIARES

ALEXIA 2017

D.O. MAIPO VALLEY



TECHNICAL FACTS

COMPOSITION

75% Cabernet Franc, 21% Merlot, 3% Cabernet Sauvignon, 1% Petit Verdot

ALCOHOL: 14% vol.

TOTAL ACIDITY (H₂SO₄): 3,55 g/l

ph: 3,5

RESIDUAL SUGAR: 2,46 g/l

VINEYARD

LOCATION

Maipo Valley, close to Maipo River

SOIL

Slopes and piedmont soil from the Coastal Mountain range. Granitic origin and clay loamy texture.

CLIMATE

Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river. Temperate mediterranean climate. Average temperatures from December to March: Max.: 28°-29°C - Min.:12°C-15°C.

WINEMAKING

HARVEST

Hand-picked grapes. Merlot and Cabernet S. were harvested during the first week of April. The Cabernet Franc and Petit Verdot, during the last week of April.

FERMENTATION

Meticulous grape 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

Alexia 2017 has a deep ruby red color. Rich and complex, displays an elegant bouquet evolving into a cedar wooden bouquet. A mixture of red and black fruits such as raspberry, blackcurrant and cherry licorice are combined with spicy and dried floral notes.

A fresh wine with a touch of mint combined with a round mid palate with fruits and spices. The palate is clean and powerful with an unctuous texture. A long and rich finish with an elegant aftertaste. A wine with an excellent cellaring potential.