



VIÑA  
CHOCALÁN

VIÑEDOS FAMILIARES

## ALEXIA 2018

D.O. MAIPO VALLEY



### TECHNICAL FACTS

#### COMPOSITION

75% Cabernet Franc, 20 % Merlot, 4% Cabernet Sauvignon, 1% Petit Verdot.

ALCOHOL: 14,5% vol.

TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>): 3,5 g/l

ph: 3,5

RESIDUAL SUGAR: 2,63 g/l

### VINEYARD

#### LOCATION:

Coastal Area, 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 first week of April , Cabernet Sauvignon, were harvested during the second and third week of April . Cabernet Franc and petit verdot the last week of April.

#### FERMENTATION

Meticulous raw and berries selection on the sorting table. Cold prefermentative maceration at 5 °C during 10 days, in stainless steel tanks. Alcoholic Fermentation with selected yeasts takes place, between 26-28°C.

#### AGEING

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

### WINEMAKER'S COMMENTS

Opaque ruby color, Alexia 2018 offers fresh aromas of sweet species, cherry licorice, black currant with a wide spectrum of subtle flavors, ranging from dried lavender, red berries to tobacco, cedar and the typical classic notes of menthol of the Cabernet franc that dominates this full bodied and complex blend. Intense, concentrated with a structured and generous palate .Complex with length and finesse, Alexia display a very fresh and lingering finish. Alexia 2018, has a tremendous aging potential, and will evolve with time.

Suggestions: Decanting is recommended. Serve at 16°C. Excellent to complement cheese, red meats, and wagyu. We emphasize game meats like lamb or boar