



VIÑA
CHOCALAN

VIÑEDOS FAMILIARES

ALEXIA 2019

D.O. MAIPO VALLEY



TECHNICAL FACTS

COMPOSITION

74% Cabernet Franc, 17 % Merlot, 5% Carménère, 4% Petit Verdot .

ALCOHOL: 14,5% vol.

TOTAL ACIDITY (H₂SO₄): 3,5 g/l

ph: 3,5

RESIDUAL SUGAR: 2,27 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 Franc and petit verdot the last week of april. Carménère the first week of may.

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

Brilliant and deep ruby red color, ALEXIA 2019 opens with a powerful and expressive nose, full of juicy red fresh fruit , cherry licorice, menthol , layers of dark chocolate and spices. Great character and structure in the mouth, it is a bodied wine with a good volume. Soft and firm tannins that provides a high potential of ageing .

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