



VIÑA  
CHOCALAN

VIÑEDOS FAMILIARES

## GUILLERMO 2018

D.O. MAIPO VALLEY

### TECHNICAL FACTS

#### COMPOSITION

68% Carménère, 20% Cabernet Sauvignon, 5% Merlot, 5% Cabernet Franc, 2% Petit Verdot.

ALCOHOL: 14,5% vol.

TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>): 3,66 g/l

ph: 3,5

RESIDUAL SUGAR: 2,4 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°C - 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. Carménère de 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

Intense and very deep red - purple colour, this complex blend based in Carménère stars with aromas that remaind black fruit, dried plum and candied fruit. There is also a note of paprika, sweet spice, cigar box and graphite. On the palate, Guillermo 2018 has a very soft entrance, displaying juiciness and good acidity with great persistence, body and a long finish. This wine promises a lengthy and interesting evolution in the bottle.

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

