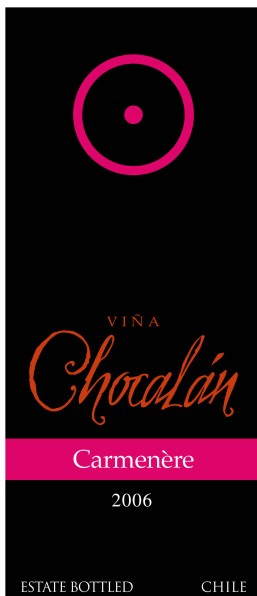




Carmenère Selección 2006



Information

Producer: Viña Chocalán
Name: Carmenère
Vintage: 2006
Appellation: Maipo Valley, Melipilla Region
Vineyard source: Viña Chocalán estate vineyard, hillside
Composition: 100% Carmenère

Vineyard

Age of vines: 10 years
Soil type: 60% chalky well drained soil, 40% deep well balanced
Canopy management: No deleafing, lateral growth removal, green harvest at 80% veraison.
Yield: 10,000 kilograms per hectare (4.6 tons per hectare)

Chemical analysis

Alcohol: 14% by vol.
pH: 3.70
Total acidity: 4.79 g/l (tartaric acid)
Residual sugar: 3.11 g/l
Volatile acidity: 0.40 g/l

SKU

7804603-660455

Winemaking

Harvest: Grapes are hand picked on the estate during the second week of May and gently destemmed. All movements are carried via gravitational flow.
Vinification: Cold maceration of whole grapes for 5 days. The juice is then inoculated with natural yeast and then fermented in stainless steel tanks at 26°C.
Pressing: Free run juice only.
Ageing: 80% in stainless steel tanks, 20% in oak barrels.
Fining and filtration: Light fining and filtered.

Winemaker's comments

Intense violet color with a delightful crimson rim. Ripe fruit with chocolate, coffee, blackberry jam, and black pepper on the nose to precede a palate that starts sweet with velvety tannins. Well-balanced acidity lends a nice freshness and heightens the fruity sensation. This is an elegant, well-balanced wine with a long and flavorful finish.

Awards



Robert Parker Ratings 2007
90 points