



VIÑA
CHOCALÁN

VIÑEDOS FAMILIARES

ALEXIA 2011

D.O. MAIPO VALLEY



TECHNICAL FACTS

COMPOSITION

70% Cabernet Franc, 20 % Merlot, 7% Cabernet Sauvignon, 3% Petit Verdot

ALCOHOL: 14,5% vol.

TOTAL ACIDITY (H₂SO₄): 3,82 g/l

ph: 3,5

RESIDUAL SUGAR: 3 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 second week of April. Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested during the first and second week of May.

FERMENTATION

Meticulous raw and berries 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

Powerful deep bouquet combining black fruit, cassis with fresh spice and hint of menthol notes. Well integrated notes of cedar in balance with cherry licorice.

Fleshy on the palate, rich and concentrated wine, build on tight tannins that will ensure long keeping.

Lush and velvety texture with a long, fleshy finish

Suggestions: Decanting is recommended. Serve at 60°F (16°C).