

Gran Reserva Blend 2004



Information

Producer: Viña Chocalán
Name: Gran Reserva Blend

Vintage: 2004

Appellation: Maipo Valley, Melipilla Region

Vineyard source: Viña Chocalán estate vineyard, hillside

Composition: 30% Cabernet Sauvignon - 24% Malbec - 15% Merlot 13% Syrah - 10% Petit Verdot - 8% Cabernet Franc

Vineyard

Age of vines: 7 years

Soil type: 100% chalky well drained soil
Canopy management: No deleafing, lateral growth removal.

Yield: 7,000 kilograms per hectare (3 tons per acre)

Chemical analysis

Alcohol: 14% by vol.

pH: 3.85

Total acidity: 4.80 g/l (tartaric acid)

Residual sugar: 1.80 g/l **Volatile acidity:** 0.558 g/l

Sku 7804603-660554

Winemaking

Harvest: Grapes are hand picked on the estate during the first week of

April, 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 28°C.

Pressing: Free run juice only.
Ageing: 14 months in oak barrels.
Fining and filtration: Light fining and filtered.

Winemaker's comments

A very consistent wine which commences with notes of cloves, cinnamon, cedar, and black pepper, with a background graced with gentle vanilla from the oak barrels. The ripe fruit is buoyed by almost a crackling acidity revealing fresh strawberry and sour cherries. This broad palette wine is both flavourful and elegant.

Awards



Concours mondial de Bruxelles 2007 Silver Medal



Decanter World Wine Awards 2007 Silver Medal



Robert Parker Ratings 2007 91 Points

CHOCALAN

BLEND 2004



Descorchados 2008 91 Points



Guía de Vinos de Chile 2008 91 Points