



VIÑA

CHOCALAN

Gran Reserva Malbec 2008



Name: Gran Reserva Malbec
Vintage: 2008
DO: Maipo Valley
Location: Coastal area, closet o Maipo River
Composition: 100% Malbec
Sku: 7804603-660530

Vineyard

Age of the vines: 12 years
Soil: Slopes of 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.

Chemical Analysis

Alcohol: 14.5 % vol.
Total Acidity, 3.9 g/l
expressed in sulfuric acid
pH: 3.42
Residual Sugar: 3.95 g/l

Winemaking

Harvest: Hand-picked grapes during the second week of April.
Fermentation: Meticulous grapes and berries selection on the sorting table. Cold prefermentative maceration at 8°C during 6 days, in stainless steel tanks. Then the juice is inoculated with selected yeasts and fermented in stainless steel tanks at 26 – 27 °C. After fermentation is over, the wine stays in the tanks, for 8 – 10 days of skin contact.
Ageing: 16 months in french oak barrels.

Winemaker's Comments

With a deep purple-red color, this Malbec presents dry plums and cherry fruit aromas. This wine reveals a floral and spicy bouquet. Graphite, vanillin and toasty aromas given by the ageing time in barrels giving complexity, elegance and a long finish and persistence.

Suggestions: Serve at 17°C. Excellent to complement any kind of meat, we emphasize a nice lamb cooked with Rosemary and wild games.

Awards:

8th Wines of Chile Wines Awards 2011: Silver Medal

Actualizado: Agosto de 2011