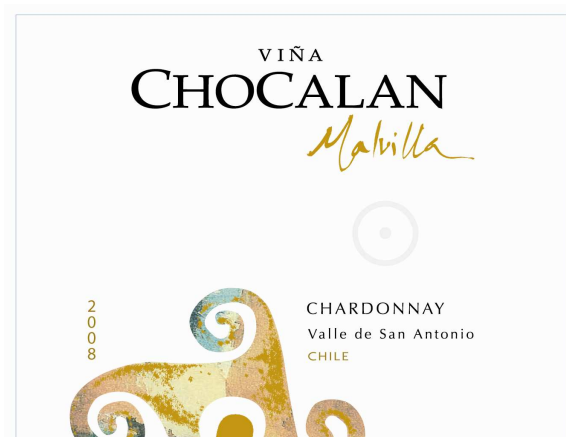


VIÑA
CHOCALAN
Malvilla

Chardonnay 2008



Information

Producer	Viña Chocalán
Vintage	2008
Appellation	San Antonio, Aconcagua Valley
Vineyard source	Malvilla vineyards, faces the ocean (4 km)
Composition	100% Chardonnay

Vineyard

Age of vines	3 years
Soil type	Clay soils, brownish-gray color
Canopy management	No deleafing, lateral growth removal.
Yield	6.500 kg por ha

Chemical analysis

Alcohol	13.5% by vol.
pH	3.54
Residual sugar	2.17 g/l
Volatile acidity	0.34 g/l
Total acidity	4.21 g/l

SKU

7804603-660820

Winemaking

Harvest	Grapes are hand picked during the second week of April.
Vinification	Pelicular maceration during 15 hours before pressing. Cold maceration of the grapes in stainless steel tanks.
Ageing	20% fermented in new French oak barrels during 8 months. Lees contact and stirring.

Winemaker's comments

With its bright honey color, this wine demonstrates the very mineral profile of Malvilla wines.

Stylish and pure, in mouth it offers green citrus notes leaded by grapefruit.

The complexity provided by the oak-ageing and elegance are in harmony.

Premios



ROBERT PARKER'S RATINGS 2009
91 points