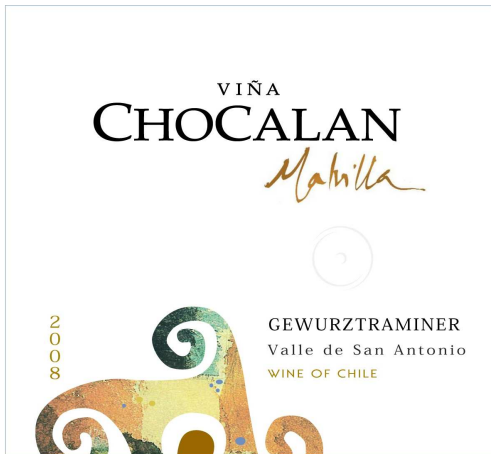


VIÑA  
CHOCALAN

Malvilla

## Gewürztraminer 2008



### Información

<b>Producer</b>	Viña Chocalán
<b>Vintage</b>	2008
<b>Appellation</b>	San Antonio Valley
<b>Vineyard source</b>	Malvilla vineyards, faces the ocean (4 km). Sea terraces which enjoy coastal climate and sea breeze from the Pacific Ocean.
<b>Composition</b>	100% Gewürztraminer

### Vineyard

<b>Age of vines</b>	3 years
<b>Soil type</b>	Clay soils, brownish-gray color
<b>Canopy management</b>	No deleafing, lateral growth removal.
<b>Yield</b>	2.500 kg por ha

### Chemical analysis

<b>Alcohol</b>	14.0% vol.
<b>Residual sugar</b>	1.77 g/l
<b>Volatile acidity</b>	0.57 g/l
<b>Total acidity</b>	4.58 g/l
<b>pH</b>	3.56 g/l

### SKU

7804603-660813

### Winemaking

<b>Harvest</b>	Grapes were hand picked in the morning of April, 3 <sup>rd</sup> .
<b>Vinification</b>	Pelicular maceration during 12 hours. Cold maceration of the grapes in stainless steel tanks (14-15°C)



### Winemaker's comments

Great aromatic expression. Floral nose of rose and jasmine, mixed to generous notes of lychee and honey.

Incredibly mineral in the mouth, this wine is fresh and delicate, with a well-balanced acidity.

Updated: October 08