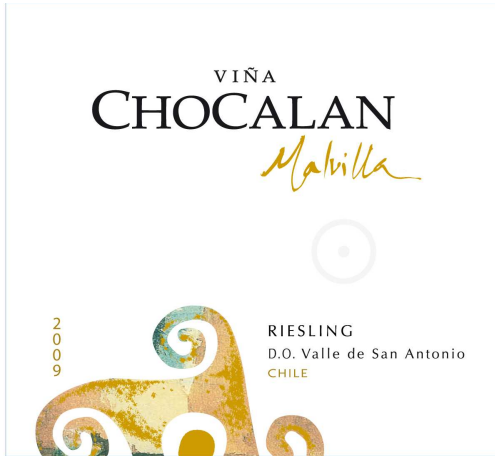


VIÑA
CHOCALAN
Malvilla

Riesling 2009



Information

Producer	Viña Chocalán
Vintage	2009
Appellation	San Antonio Valley
Vineyard source	Malvilla vineyards, faces the ocean (4 km). Sea terraces which enjoy coastal climate and sea breeze from the Pacific Ocean.
Composition	100% Riesling

Vineyard

Age of vines	4 years
Soil type	Clay soils, brownish-gray color
Yield	5 000 kg / ha

Chemical analysis

Alcohol	13% vol.
Residual sugar	2.30 g/l
Total acidity	4.77 g/l
pH	3.18 g/l

SKU 7804603-660813

Winemaking

Harvest	Grapes were handpicked during the first two weeks in April.
Vinification	Pelicular maceration during 6 hours. Fermentation in stainless steel tanks (12-14°C). Maceration on the lees during 90 days after the alcoholic fermentation.

Winemaker's comments

Yellow color with green reflects.

Intensely fresh, this wine also shows its delicacy with notes of fresh white flowers, jasmine, orange blossom and lime.

Marine and mineral, it is very expressive and complex in mouth.

Fresh, with a good acidity, it is a great example of our Malvilla terroir.

