



VIÑA
Chocalán

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u n o r i g e n q u e i n s p i r a

August 2008

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Taste Chocalán wines at the ski resorts of La Parva, Valle Nevado, Portillo, and Termas de Chillán.

Cabernet Franc, a royal grape

Malvilla is our new line at Chocalán

AGENDA

August

30 Tasting Viña Chocalán, Valle Nevado, Chile

September

- 3 Tasting Viña Chocalán, Portillo, Chile
- Annual Tasting Copenhagen, Denmark
- 9 - 10 Annual Tasting London, England
- 20 Wine Fair Hotel Plaza San Francisco, Chile
- 29 Tasting "Muestra y Cata", Stockholm, Sweden

October

1 Tasting "Muestra y Cata", Praga, Czech Republic

CONTACTS

Be part of Chocalán Circle

www.chocalanwines.com

Direct Sales

(56-2) 208 7401

wines@chocalanwines.com

Visit the winery

visitas@chocalanwines.com

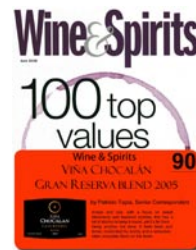
Do you want to represent Viña Chocalán in your country? Contact our Sales managers

For America: Javier Cortes j.cortes@chocalanwines.com

For Asia: Verónica Toro v.toro@chocalanwines.com

For Europe: Aida Toro a.toro@chocalanwines.com

HIGH LIGHTS



Wine & Spirits

June 2008

Gran Reserva Blend 2005

100 Top Values – 90 points



Wine Spectator

May 2008

Gran Reserva Blend 2004

90 points



Wine & Spirits

February 2008

Syrah Selection 2006

Best Syrah of the Year – 89 points



Decanter World Wine Awards 2008

Carmenère Selection 2007

Trophy for Best Chilean red wines under £10

Merlot Reserve 2005

Silver Medal

NEW

**Viña Chocalán
website
now available in
Chinese**



www.chocalanwines.com

The Majestic Mountain Range

We can all agree on one thing, the 2008 season for winter resorts has been better than ever. In addition to the prosperous valleys, exotic deserts and attractive beaches, Chile has excellent ski slopes just steps away from Santiago.

After an intense day of skiing, what could be better than “Happy Hour” to enjoy the final hours of sun and share the days anecdotes with friends?

Open the season with us at La Parva with exclusive representation in Senderos del Sol.



SENDERO DEL SOL, La Parva

Sendero del Sol is a restaurant, a brand activations place, a platform events and PR, with first class dining experience at the heart of the mountain.

A la carte menu, grilled or roasted Southlamb lamb and tastings; the best of Chocalán

For people of nomadic and free spirit, sports enthusiasts, healthy living outdoors.

Join Sendero del Sol at www.facebook.com



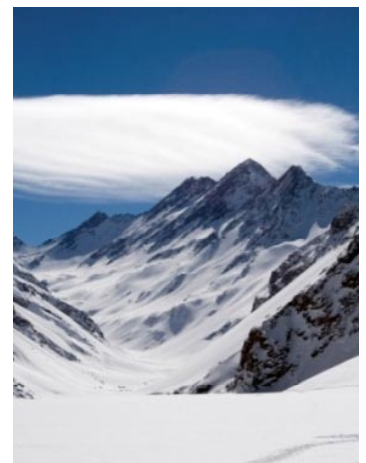
VALLE NEVADO

Tasting at Valle Nevado Resort on August 30. For more information: www.vallenevado.com

PORTILLO

Based on the success of the traditional Portillo Wine Week, for the second year at this event, more Portillo guests will have the opportunity to taste and learn about the fascinating world of Chilean wine. On September 3, after an active day of skiing, everyone will have the opportunity to take pleasure in learning all about Chocalán wines in a very enjoyable and relaxed atmosphere.

www.skiportillo.com



On exceptional terroir, 4 kilometres from the Pacific Ocean, grow the Toro Harnecker Family projects.

Malvilla wines

Presenting our new line of premium white wines:
Sauvignon Blanc, Chardonnay and Gewürztraminer.

Cabernet Franc, a royal grape

Aceria, Acheria, Arrouya, Bordo, Bouchet, Bouchy, Breton, Burdeas Tinto, Cabernet, Cabernet Aunis, Capbreton Rouge, Carmenet, Fer, Servandou, Gamput, Grosse Vidure, Hartling, Messanges Rouge, Morenoa, Noir Dur, Petit Fer, Petit Vidure, Petite Vidure, Petite Vignedure, Plant Breton, Plant Des Sables, Trousset Noir, Véron, Véron Bouchy, Véronais, Cabernet Gris... these are the many names of this noble varietal from Bordeaux, France.

Also the single varietal from Valle de La Loire, is Cabernet Franc used in Champagne for "traditional methods" and constitutes the bulk of the famous Cheval Blanc wine collection and other great French wines, which play a fundamental role, accompanying the omnipresent Cabernet Sauvignon and soft Merlot.

The grace of Cabernet Franc is its strength, its punch, its vitality. Spicy and lightly herbaceous, an excellent alternative for those seeking character and power without heaviness.

At Chocalán, Cabernet Franc grows alongside the wine cellar, close to the winemakers. It is harvested slightly before Carmenère and after Cabernet Sauvignon (related varietal) because its skin, especially this year, is thicker than other varietals.

In Chile the single varietal Cabernet Franc is still very limited. The planted surface area is not elevated (1% of the total planted surface). We decided at the outset, along with our viticulture adviser, Eduardo Silva, to plant Cabernet Franc as the terroir lends itself beautifully to it. One of our advantages is the constant fresh air that comes from the ocean, which cools the grapes and gives them that touch of acidity and liveliness that many Chilean wines lack.

Awards

2006 Vintage
1er Concurso Vinos&más de Lider - Gold Medal

2005 Vintage
Guia Descorchados 2008 - 90 points
4th Wines of Chile Awards – Silver Medal
International Wine Challenge – Gold Medal
International Wine Cellar Tasting – Gold Medal



Technical Specifications Cabernet Franc Reserve 2006

Origin	Valle del Maipo
Vineyard	Viña Chocalán
Composition	100% Cabernet Franc
Vineyard age	9 years
Type of Soil	Franco clay
Yield:	8,000 kg per hectare

Chemical analysis

Alcohol	14.3%
Volatile acidity	0.45 g/l
pH	3.44
Residual Sugar	2.37 g/l

Harvest

The harvest is done by hand during the third week of April; destemmed at low speed. All movement is through gravitational flow.

Fermentation

The grapes are cold soaked for five days. The juice, inoculated with natural yeasts, is moved into stainless steel at 27°C for fermentation. During pressing, the liquid is drained, without exerting pressure, drop by drop.

Aging

Malolactic fermentation in 100% French oak barrels, 50% new, 50% reused. 100% of the mix is aged in barrels for 13 months.

Tasting with the winemaker

Intense purplish red. Aromas of cherry liqueur, black fruit and a note of menthol accompanied by wood, in just the right amount, with a touch of toffee, chocolate and spices. Velvety in the mouth, well-structured, balanced by acidity elevated by fruit which provides freshness.