



VIÑA

Chocalán

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o r i g i n t h a t i n s p i r e s

November 2008

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**Malvilla, our new line of white wines from the San Antonio Valley**

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## CONTACTS

**Sign-up with Chocalán Circle and order on-line:**  
[www.chocalanwines.com](http://www.chocalanwines.com)

**Direct Sales**  
(56-2) 208 7401  
[wines@chocalanwines.com](mailto:wines@chocalanwines.com)

**Visits to the Winery, Marketing, Press:**  
[visitas@chocalanwines.com](mailto:visitas@chocalanwines.com)

## Celebrated Quotation

**"The wine that plants poetry in our hearts."**

Dante Alighieri (1265 - 1321), Italian writer and poet, author of The Divine Comedy



1998

## EDITORIAL

With 2008 coming to an end, we are celebrating our 10th year family project, and our 5th anniversary of bottling our first wines.

To commemorate, we are celebrating with the introduction of our new line of white wines.

We selected the San Antonio Valley, in the village of Malvilla, as it is known to be one of the best places to produce high quality white wines, thus providing a complement to our red wines produced in the coastal zone of the Maipo Valley.

A magnificent challenge which we are proud to share with you.

Aida Toro, General Manager



2008

## WHAT'S NEW

### Chocalán Selección with Screw-cap

The outcome of the interaction between cork bacteria and products used in wine making, the trichloroanisoles (TCA), are the components that can give a bad taste. It can be defined as something between a wet dog and old cardboard... not pleasant.



True, the "pop" of the cork has a romantic touch when trying to impress a new colleague or old friends. In a situation such as this, if considered an "expert" in wines, at this crucial moment, you may be faced with the realization that your favorite wine is contaminated! To circumvent this type of exposure and embarrassment, consumers are no longer willing to take the risk that is usually present in 5% of bottles using natural cork.

Reducing the risk of oxidation (which leaves the wine flat and boring), eliminating the risk of TCA, allowing aromatic stability of the wine over time, ease of use, and above all, saving embarrassment in the presence of invited guests, are only some of the advantages of the screw-cap.

This is why Viña Chocalán has decided to seal the new crop of Selección wine and white wines (including Malvilla) with screw-caps.



### Celebration at Viña Chocalán

For weddings or other important events, come and enjoy the facilities of Viña Chocalán, just an hour from Santiago. We provide the space and ensure a great experience.

For rental information, write to us:  
[visitas@chocalanwines.com](mailto:visitas@chocalanwines.com)



# Malvilla

In 2002, the Toro Harnecker family bought land near the Pacific Ocean, in the 5th Region of Chile, with the idea to expand the Chocalán project. Throughout this time, Chocalán was chosen for its fabulous potential to produce high quality red wines. For the same reason, we choose the extraordinary terroir of Malvilla, conducive to the making of distinctively elegant white wines. Malvilla is a small village where the road ends in a vast forest of native trees.

## What is the difference from other coastal valleys?

Being located on the seashore, without hills or mountains to prevent marine breezes, Malvilla has a privileged microclimate and yet atypical with respect to the rest of San Antonio.

These conditions, combined with low temperatures, bring out the principal aromas of each variety.

## Grape Characteristics

The wines present a very intense aromatic profile. Specifically with Sauvignon Blanc, the differences as far as clones, are very noticeable. Clone 1Davis reveals herbaceous tones and green pepper intermingled with notes of citrus and mineral, whereas clone 242 is the one that gives volume in the mouth with more floral and fruit, with notes of grapefruit and a little more mineral than 1Davis. The common denominator of all the varieties is the impressive natural acidity which offers elegance; that is the true distinction.

Malvilla is identified with the millennial emblem used to symbolize the principles of humanity illustrated with four interrelated legs turning in the same direction. They represent the four elements, Earth, Water, Fire, Air. It seemed to us, that Malvilla perfectly illustrated the fusion of these elements.

In the Celtic world, this emblem was used to symbolize migration and progress.



## Where can we be found?

To place an order please contact our Sales managers:

**For America:** Javier Cortes: [j.cortes@chocalanwines.com](mailto:j.cortes@chocalanwines.com)

**For Asia:** Verónica Toro: [v.toro@chocalanwines.com](mailto:v.toro@chocalanwines.com)

**For Europe:** Aida Toro: [a.toro@chocalanwines.com](mailto:a.toro@chocalanwines.com)

## Awards

Sauvignon Blanc 2008: 92 points from Descorchados 2009 (Patricio Tapia's Guide)



In Malvilla we planted 22 ha of Sauvignon Blanc, Gewürztraminer, Pinot Noir, Chardonnay and Riesling.

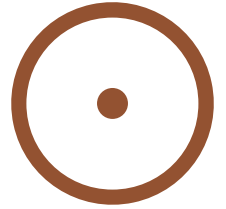
The Sauvignon Blanc and Gewürztraminer 2008 are already on the market. Pinot Noir and Chardonnay will be available on April 2009





# New harvest, new pleasures

*Spring has arrived with longer days of sun, and pleasurable sunsets. Barbeques, eating outdoors, appetizers on the terrace... for each and every occasion, Chocalán offers suitable wines to share precious moments.*



## Rosé Selección 2008

A blend of 60% Syrah and 40% Petit Verdot. The grapes were harvested by hand at the end of March and cold soaked for 6 hours. Our Rosé 2008 is fresh and juicy.

The red cherry color offers fruity aromas predominantly raspberry and ripe red fruits with a mild spicy tone. The well balanced acidity provides juiciness and a nice long finish.

Serve it cold (12 °C) accompanied by a shrimp salad with grapefruit, or sushi tuna with pepper.

### MEDALS and POINTS

#### Rose 2007

Wine Guide of Chile (Guía de Vinos de Chile) 2008 – 88 points  
4th Annual Wines of Chile Awards – Trophy for the Best Rosé in Chile



## Viognier Reserva 2008

Viognier is the only white varietal that grows in the vineyards of Chocalán. Of Mediterranean origin, this varietal enjoys light and heat. Harvested in April, after a short soaking, the juice ferments in stainless steel tanks at low temperatures (14-15°C).

This year, 20% of the blend was aged in French oak casks, giving elegance, complexity, and body. Yellow with golden reflections, on the nose, this wine offers a rich aromatic palette and complex fragrances such as peach and quince fruit that intermingle with notes of honey, toast, and vanilla.

In the mouth, the wine surprises with its freshness, liveliness, and at the same time, creaminess, offering a nice floral finish.

Serve cold, 12-14°C, with shellfish such as scallops or crab, with goat cheese, or fowl with tarragon sauce.



## Pinot Noir Gran Reserva 2007

The harvest was carried out by hand during the first week of April, in the coldest hours of the day. After the clusters are carefully selected, the grapes (100% Pinot Noir), through gravity, float to small stainless steel reservoirs. Next, a pre-fermentation cold soak and malolactic fermentation 100% in French oak casks; finally, rested for 12 months before being bottled.

Our Pinot Noir 2007 offers a brilliant red color. Fragrances of dried fruits and sour cherry, accompanied by almonds and floral notes integrated with a soft touch of smoke.

In the mouth, smooth and elegant with very round tannins that give a fresh and velvety texture.

Serve cold (12°-14°C) with simple but adequate food such as pork chops. Avoid very spicy dishes that may hide the delicate aromas of this wine.

## Special packaging

We provide special packs and personalized packaging for distributors and retailers.

Do not hesitate to contact us to quote.



*The pumping of the cap*

*During the fermentation period for Pinot Noir, a rolling technique is used to gently extract all the attributes of the skins.*