



Chocalán

NEWS



Celebrated Quotation

“Old wood best to burn, old wine to drink, old friends to trust, and old authors to read”

Sir Francis Bacon (1561 - 1626)
Philosopher and Chancellor of England

Celebrate en Viña Chocalán

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In spite of facing hard times, Chocalan grows strong

2009, the year in which we returned to the origin and values that unite us as a family. We want to get reacquainted with the many faces of Chocalán that bare the body and soul of the company since its inception.

Chocalán began with the dream of one man in 1998 and his desire to convey the constant pursuit of perfection. Veronica and Aida, two of Don Guillermo Toro Gonzalez's five children, lead the project with the hope that future generations to come will see the fruits of the great effort of today.

When Don Guillermo proposed the idea to Aida to create a vineyard to produce high quality red wines, he always thought that the project should be a family connection point, in addition to diversifying the family business.

Aida helped shaping the company, worrying about the vineyards, the construction of the cellar, and wine marketing. At that time, Veronica was living in southern Chile, where she devoted herself to teaching yoga, discovering harmony in nature and being conscious of our origin, which is reflected in the concept of Chocalán.

Today Aida is the General Manager of the company that is known in more than 25 countries; Veronica, is in charge of the Asian and domestic markets.

In the continuity of a project led by women, this year we have incorporated Maria del Pilar Gonzalez, an Enologist with extensive course and great character.

Our goal this year: constantly improve our service to our clients, and to continue perfecting our wines.

Blend Gran Reserva



Gold Medal



Wine Spectator
Wine & Spirits
MAGAZINE
DESCORCHADOS



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Chocalán's women:
Marianne Balze, Architect,
Julie Fevre, Marketing manager,
Paula Bustos, Avocados and Environmental certification

Malvilla, the jewel of the Pacific

Malvilla, the new line of white wines at Viña Chocalán from the San Antonio Valley, was born of the visionary idea of the Harnecker Toro family to create high level Chilean white wines in a valley with great promise.

This project was established in San Antonio, with very low yields, high quality grapes, adapted to the cold coastal climate of the area.

The 2008 Sauvignon Blanc and 2008 Gewürztraminer released in November have already received recognition from the finest palates in Chile and abroad.

It is about time to release the Chardonnay and Pinot Noir, that our new Chocalán Winemaking Consultant María del Pilar González describes as wines with personality, genuinely great varietal, and distinguished by their elegance of minerality.

Malvilla Chardonnay 2008, with an intense yellow color with just a note of green, has a very fresh aroma, spicy highlights with tropical fruits and citrus notes. Medium bodied, tones of toffee, this wine has a long, creamy finish.

Pinot Noir, still in French oak barrels, has to wait a little longer before being released, but we already know that this Pinot Noir will be of excellent quality from a cool climate.

The Concept

Uniting the four elements, Earth, Water, Fire, Air, this emblem of Malvilla symbolizes and reflects constant movement, and the inspiration that represents our constant pursuit of perfection.



Packaging



Welcome to María del Pilar Gonzalez



In our 10th year, Chocalán enters a new phase towards excellence, with refinements in our winemaking team, now led by Fernando Espina, who has been in charge of winemaking since 2006, now takes the position of Head Enologist.

In January 2009, he was joined by María del Pilar González, Chilean Enologist with extensive experience at Viña Carmen and Santa Carolina. Thanks to a well-exercised palate, expertise in the development of fine wines, and her knowledge of world viticulture, she supports Fernando with a global vision focused on the line of Chocalán Malvilla wines.

We thank Sébastien Allingri, who decided to seek other opportunities, for his great contribution in enology and business management.

Chocalán Celebrates a Decade



At the end of 2008, we celebrated by blowing out 10 candles in honor of Chocalán.

It was an excellent opportunity to bring family and vineyard employees together; some of whom have been with us since the acquisition of the fields near Melipilla.

After an intense soccer match between two finalists, we all came together under the Quillayes (native trees). There we enjoyed an outdoor barbecue with a spectacular view of the vineyard, which led to the awards ceremony.

Faithful Chocalán employees were rewarded for their seniority, their aptitude, and quality of work. A delicious barbecue was prepared for all, and the party ended by dancing into sunset. We thank the entire Chocalán team for attending, and we wish everyone a great 2009 along with much success and happiness.

