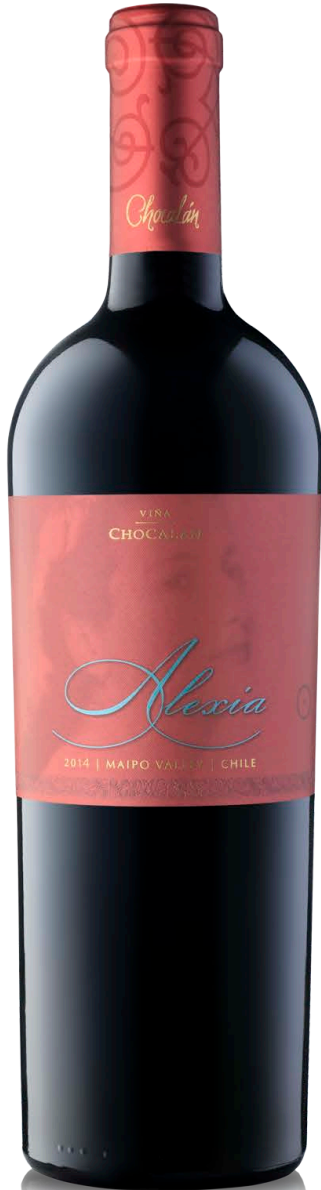




VIÑA
CHOCALAN
VINEDOS FAMILIARES

ALEXIA 2014

D.O. MAIPO VALLEY



TECHNICAL FACTS

COMPOSITION

70% Cabernet Franc, 20 % Merlot, 7% Cabernet Sauvignon, 3% Petit Verdot

ALCOHOL: 14% vol.

TOTAL ACIDITY (H₂SO₄): 3,67 g/l

ph: 3,59

RESIDUAL SUGAR: 2,8 g/l

VINEYARD

LOCATION

Maipo Valley, Close to Maipo River

SOIL

Slopes and Piedmont soil of the Coastal Mountain range. Granitic origin and clay loam texture.

CLIMATE

Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river. Temperate Mediterranean Climate. Temperatures from December to March: Max.: 28°-29°C - Min.: 12°C-15°C.

WINEMAKING

HARVEST

Hand-picked grapes. Merlot were harvested during the second week of April. Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested during the first and second week of May.

FERMENTATION

Meticulous raw and berries selection on the sorting table. Cold prefermentative maceration at 8 °C during 10 days, in stainless steel tanks. Alcoholic Fermentation with selected yeasts takes place, between 27-28°C.

AGEING

100% of the wine was aged during 18 months in french oak barrels.

WINEMAKER'S COMMENTS

2014 Alexia has an intense color and a subtle bouquet that is both fruity and floral. It also displays notes of fresh fig, blackberry, and red fruit such as raspberry, as well as hints of violet and mint found in great vintages.

The wine is delightful on the palate thanks to its power, richness, body, and concentration. Blessed with superb balance, 2014 Alexia displays an incredible combination of power, delicacy, ripeness, and freshness. Complete and complex, it is above all smooth. It will continue developing in the bottle for many years to come.

Awards: 94 ptos. - La Cav 2017

