



VINA
CHOCALAN
VINEDOS FAMILIARES

CABERNET SAUVIGNON RESERVA 2017 D.O. MAIPO VALLEY



TECHNICAL FACTS

COMPOSITION

85% Cabernet Sauvignon, 10 % Syrah ;5% Petit Verdot

ALCOHOL: 14,0% vol.

TOTAL ACIDITY (H₂SO₄): 3,22 g/l

pH: 3.7

RESIDUAL SUGAR: 2.56 g/l

VINEYARD

LOCATION

Close to Maipo River, coastal Area, Maipo Valley.

SOIL

Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.

WINEMAKING

HARVEST

Hand-picked grapes during the last week of April.

FERMENTATION

Cold maceration during 3 days 8°C

Fermentation at 26-27°C with selected yeasts in stainless steel tanks.

AGEING

40 % was age in four to five year old French and American oak barrels during 6 month.

To allow to rounder tannins and a good texture.

WINEMAKER'S COMMENTS

The 2017 reserve Cabernet sauvignon opens up with red sweet fruit aromas

followed by mixed dark currants, spices and vanilla. Harmonized with integrated

tannins with a finish of ripe fruit and subtle spices with a lingering finish.

