



VIÑA
CHOCALAN
VIÑEDOS FAMILIARES

RESERVA CARMENERE 2016

D.O. MAIPO VALLEY



TECHNICAL FACTS

COMPOSITION

85% Carmenère, , 11% Cabernet franc, 4% Petit verdot

ALCOHOL: 14% vol.

TOTAL ACIDITY (H₂SO₄): 3,03 g/l

pH: 3.7

RESIDUAL SUGAR: 1.9 g/l

VINEYARD

LOCATION

Close to Maipo River, coastal Area,

SOIL

Granitic, clay and loamy soul, flat soils of medium depth.

CLIMATE

This vineyard is exposed to the Pacific Ocean influence because of its closeness to the sea and to the Maipo river. The foggy mornings and smooth breeze during the afternoon help to refresh the vine. Mild Mediterranean climate. Temperatures between 28 - 29°C and 12-13°C as minimums during December and March.

WINEMAKING

HARVEST

Hand-picked grapes during the second week of May.

FERMENTATION

The must is inoculated with selected yeast and fermented in stainless steel tanks at 26°C-28°C.

AGEING

40-50% in French and American oak barrels during 6 months.
50%-60% in stainless steel tanks.

WINEMAKER'S COMMENTS

Brilliant and deep violet red color. Intense fruit aromas, mature red fruits, jams, mocha notes and a touch of chocolate and black pepper flavor. Medium-bodied Carmenère, tasty, with a good volume and soft texture. Well balance between fruits and wood notes given by the guard in oak barrels.

Suggestions: Serve at 62°F (17° C). Try this Carmenère with stewed red meat with a spicy sauce, roast beef, grilled lamb or pork chop.