



VIÑA
CHOCALAN
VIÑEDOS FAMILIARES

RESERVA MERLOT 2016

D.O. MAIPO VALLEY



TECHNICAL FACTS

COMPOSITION

85% Merlot, 10% Cabernet sauvignon, 5% Malbec

ALCOHOL: 13,5% vol.

TOTAL ACIDITY (H₂SO₄): 3,21g/l

pH: 3,74

RESIDUAL SUGAR: 2.45g/l

VINEYARD

LOCATION

Close to Maipo River, coastal Area,

SOIL

Piedmont soils of the Coastal Mountain range: granite 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°C-29°C min 12°C - 15°C

WINEMAKING

HARVEST

Hand-picked grapes during the second week of April

FERMENTATION

Cold maceration during 5 days at 8°C. Fermentation at 26°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 rounded tannins and a good texture.

WINEMAKER'S COMMENTS

The 2016 Reserve Merlot holds dark aromas of plum, blueberry and floral violets. These aromatics perfectly complement and intensify the earthy black cherry, boysenberry notes on the palate.

A few subtle notes of cedar, baking spice can be found on the long finish alongside silky tannins that add body and structure