



VIÑA  
**CHOCALAN**  
VINEDOS FAMILIARES

## RESERVA SAUVIGNON BLANC 2018

D.O. MAIPO VALLEY



### TECHNICAL FACTS

#### COMPOSITION

100% Sauvignon Blanc

**ALCOHOL:** 13,5 % vol.

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 4.06 g/l

**pH:** 3.12

**RESIDUAL SUGAR:** 1.7 g/l

### VINEYARD

#### LOCATION

Valle del Maipo, near to Maipo river

#### SOIL

Granitic Soils

#### 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 first week of April.

#### FERMENTATION

Cold pre fermentative maceration on its lees during 8 days at 6°C. Alcoholic fermentation between 11°C -13°C with selected yeast. Post fermentative maceration during 60 days on its lees.

### WINEMAKER'S COMMENTS

Bright yellow with green reflections, intensely aromatic. This wine shows notes of citrics, limes and white peaches, some tropical fruits, with a smooth herbal touch.

Very fresh on the palate, medium-bodied, rich acidity and a long end.