



VIÑA  
**CHOCALAN**  
VINEDOS FAMILIARES

## **ORIGEN CABERNET SAUVIGNON**

### **GRAN RESERVA 2016**

D.O. MAIPO VALLEY

#### **TECHNICAL FACTS**

##### **COMPOSITION**

90% Cabernet Sauvignon, 5% Syrah, 5 % Merlot.

**ALCOHOL:** 14,0% vol.

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3,43g/l

**pH:** 3,5

**RESIDUAL SUGAR:** 2.3 g/l

#### **VINEYARD**

##### **LOCATION**

Close to Maipo River, Coastal Area.

##### **SOIL**

Piedmont soils 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°C-29°C - Min. 12°C-15°C.

#### **WINEMAKING**

##### **HARVEST**

Hand-picked grapes during the second week of April.

##### **FERMENTATION**

Meticulous grapes and berries selection on the sorting table.

Cold prefermentative maceration at 8°C during 7 days, in stainless steel tanks.

Alcoholic fermentation takes place at 26-28°C. with selected yeasts. After fermentation is ended, the wine stays for 7 -10 days in contact with the skins.

##### **AGEING**

80% aged in French oak barrels for 8 -10 months.

#### **WINEMAKER'S COMMENTS**

The 2016 Origen Cabernet Sauvignon has aromatics of mocha, dried cherries, mint, plums, and cherry spice. The wine enters sweet on the palate, well-structured and with firm tannins mid-palate, followed by a long, rounded and balanced finish.

**Suggestions:** Serve at 17°C. It pairs with cheese, Emmental or Brie. Meat pies, red meats, lamb, pork, deer, and wild boar. "Empanadas".