



VIÑA  
**CHOCALAN**  
VIÑEDOS FAMILIARES

## ORIGEN CHARDONNAY GRAN RESERVA 2017

D.O. SAN ANTONIO VALLEY

### TECHNICAL FACTS

**COMPOSITION** 100% Chardonnay

**ALCOHOL:** 13.5% vol.

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3,9g/l

**pH:** 3,32

**RESIDUAL SUGAR:** 2.79 g/l

### VINEYARD

#### LOCATION

San Antonio Valley, Malvilla.

#### SOIL

Clay soils, brownish-gray color.

#### CLIMATE

Cool cold climate. Refreshing breeze coming from de Pacific Ocean (at 4 Km distance). Temperatures: min: 8-10°C and max: 18-20°C between December- March.

### WINEMAKING

#### HARVEST

Hand-picked grapes during the second week of April.

#### FERMENTATION

Selection of the grapes and a whole cluster pressing, with 8 hours of skin contact at cold temperature in the press. This process is followed by a lees maceration of the must in tanks and the addition of selected yeasts for developing the alcoholic fermentation, at 14°C - 15° C. 60% of the wine is fermented in stainless steel tanks, and the other 40% is removed to French oak barrels

#### AGEING

40% of the wine remains in french oak barrels in contact with the lees during 6 months. 10% Malolactic fermentation.

### WINEMAKER'S COMMENTS

Pale gold colour. Very fresh floral fragrances mixed with citrus fruit aromas and white fleshed fruit mixed with honey and almonds. On the palate displays a silky texture, well-structured, complex long refreshing finish with a mineral and spicy notes.

**Suggestions:** Serve at 12°C. Seafood with sauce or cheese such as shrimps scallops or crabs. Rich fish with sauce, tuna or salmon. Roast chicken or pastas with seafood.

