



VIÑA
CHOCALAN
VIÑEDOS FAMILIARES

ORIGEN SAUVIGNON BLANC

GRAN RESERVA 2018

D.O. SAN ANTONIO VALLEY



TECHNICAL FACTS

COMPOSITION 100%
Sauvignon Blanc

ALCOHOL
13,5% vol.

TOTAL ACIDITY (H₂SO₄)
5,0 g/l

pH
3,17

RESIDUAL SUGAR
1.85 g/l

VINEYARD

LOCATION
Malvilla, San Antonio Valley. Coastal area.

SOIL
Clay soils, brownish-gray color

CLIMATE
Cool 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
Grapes are handpicked during the second weeks of April.

FERMENTATION
Selection of the grapes, crushing and 14 hours of skin contact at cold temperature in the press. This process is followed by a lees maceration of the must in tanks. Reductive fermentation in stainless steel tanks (11-12°C). After fermentation is over, maceration on the lees during 1 to 2 months.

WINEMAKER'S COMMENTS

Pale yellow color with green high-lights. It shows very expressive and fresh aromas. Pink grapefruit and lime aromas, mineral and herbal notes. Ripe gooseberry complicated with a salty character. A medium body and a well balanced structure are supporting a fine acidity. A fresh and lingering finish.

Suggestions: Serve at 46.4°F (8°C). As an appetizer. Great with oysters, octopus carpaccio. Parma ham. Goat Cheese with chilli. Green Salads.