



VIÑA  
**CHOCALAN**  
VIÑEDOS FAMILIARES

## VITRUM BLEND 2015

D.O. MAIPO VALLEY

### TECHNICAL FACTS

#### COMPOSITION

37% Cabernet Sauvignon , 26% Syrah, 11% Carmenere, 11% Cabernet Franc, 10% Malbec, 5% Petit Verdot

**ALCOHOL:** 14,5% vol.

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3,8 g/l

**ph:** 3,53

**RESIDUAL SUGAR:** 3,3 g/l

### VINEYARD

#### LOCATION:

Maipo Valley

#### SOIL

Piedmont soil 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.: 27°-28°C- Min.:11°C-12°C.

### WINEMAKING

#### HARVEST

Hand-picked grapes. Cabernet Sauvignon, Syrah, Malbec and Cabernet Franc were harvested during the last week of April. Carmenère and Petit Verdot were harvested during the last week of May.

#### FERMENTATION

Meticulous berries selection on the sorting table. Cold prefermentative maceration at 8 °C during 10 days, in stainless steel tanks. Alcoholic Fermentation with selected yeasts takes place, between 27-28°C

#### AGEING

100% of the wine was aged during 14 months in French barrels. 50% new, 50% second use.

### WINEMAKER'S COMMENTS

The 2015 Vitrum Blend is dark ruby with brilliant violet reflexes.

This wine leads with delicate floral aromas of violets, dried herbs, cloves and opulent layers of smoky blueberries, ripe strawberries, vanilla and baking spice.

The palate is rich and concentrated, with supple, rounded tannins contributing to the wine's elegant structure. Bright acidity, balances the rich fruit over a long and fresh finish.

**Suggestions:** Decanting is recommended. Serve at 16°C (70°F). Excellent to complement cheese, red meats, and wagyu. We recommend game meats, like lamb or boar.

