



VIÑA
CHOCALAN
VIÑEDOS FAMILIARES

VITRUM MALBEC 2015

D.O. MAIPO VALLEY

TECHNICAL FACTS

COMPOSITION

90% Malbec, 10% Syrah

ALCOHOL: 14,5% vol.

TOTAL ACIDITY (H₂SO₄): 3,6 g/l

ph: 3,5

RESIDUAL SUGAR: 2,2 g/l

VINEYARD

LOCATION:

Maipo Valley, Close to Maipo River

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: 28°C - 29°C - Min: 12°C - 15°C.

WINEMAKING

HARVEST

Hand-picked grapes during the first week of april.

FERMENTATION

Meticulous grapes and berries selection on the sorting table. Cold prefermentative maceration at 8°C during 6 days, in stainless steel tanks. Then the juice is inoculated with selected yeasts and fermented in stainless steel tanks at 26 - 27°C.

After fermentation is over, the wine stays in the tanks, for 8 - 10 days of skin contact.

AGEING

100% of the wine was aged for 14 months in French Oak barrels.

WINEMAKER'S COMMENTS

Dark purple red color with violet hues .Fresh and floral, featuring blackberry, raspberry and violets. Dense blueberry and plum aromatics, with hints of spice, vanilla and toasty oak. On the palate, the wine is bursting with juicy cherries and spices aftertaste. Velvety texture.

Suggestions: Serve at 70°F (16°C). Excellent complement for any kind of meat, like lamb cooked with Rosemary.

