



VIÑA
CHOCALAN
VIÑEDOS FAMILIARES

RESERVA CARMÉNÈRE 2023

D.O. MAIPO VALLEY

TECHNICAL FACTS

COMPOSITION

85% Carménère, 15% Cabernet Sauvignon

ALCOHOL: 14,0% vol.

TOTAL ACIDITY (H₂SO₄): 3,8 g/l

pH: 3,5

RESIDUAL SUGAR: 2.9 g/l

VINEYARD

LOCATION

Coastal area of Maipo Valley, near Maipo River.

SOIL

Granitic, clay and loamy soil, flat soils of medium depth.

CLIMATE

This vineyard is exposed to the Pacific Ocean influence because of its closeness to the sea and to the Maipo river. The foggy mornings and smooth breeze during the afternoon help to refresh the vines. Mild Mediterranean climate. Temperatures between 28-29°C and 12-15°C as minimums during December and March.

WINEMAKING

HARVEST

Hand-picked grapes during the first week of May.

FERMENTATION

The must is inoculated with selected yeast and fermented in stainless steel tanks at 26°C-28°C.

AGEING

50–60% was age in four to five year old French and American oak barrels during 6 month.

WINEMAKER'S COMMENTS

Deep and intense carmin color with violaceous hues. At the nose is very expressive with notes of black and red fruits, and the typical spacy varietal aromas of Carménère with pepper and earthy character. All framed by subtle notes of toast and vanilla. On palate is soft, with friendly texture, fresh with a lingering finish.

Serving suggestions: Serve at 16°C. Try this Carménère with stewed red meat with a spicy sauce, roast beef, grilled lamb or pork chop.

