



Viña Chocalan 2019 ORIGEN

Carmenere - Gran Reserva - 0.75L



SHORT DESCRIPTION

Purple red color . Aromas of black fruit, spice and licorice are complemented by bitter chocolate and vanilla . Rich, smooth, with chewy texture. It's juicy and fresh palate is being dominated by black plums and a spicy character. It's finish is round, creamy and persistent.
AWARDS: Silver medal 92 pnt Decanter 2021, 92 pnt Tim Atkin 2020

Climate:

Temperate Mediterranean climate, with a strong maritime influence, due to the proximity of the Pacific Ocean and Maipo river. The mist in the early hours of the day assures low temperatures which dissipate later on, opening to higher temperatures, regulated by the coastal breezes in the afternoon.

Soil:

Piedmont of the Cordillera de la Costa, loam to sandy loam, granite source.

Vinification:

Grapes are handpicked, and meticulously reselected on the sorting table. Cold maceration takes 8 days in stainless steel tanks followed by the alcoholic fermentation with selected yeasts. After fermentation, the wine stays in skincontact for about 6 to 8 days. 60% of the blend ages in French and American oak during a period of 10 to 12 months, depending of the integration and evolution of the tannins.

VIÑA CHOCALAN

Chocalán is a new, ultra-modern winery with a distinct style of its own that is rushing to the top of the new world. The winery is located in Santa Eugenia de Chocalán, a small town near Melipilla (70km from Santiago). The management of the winery is still led by founder Guillermo Toro and Aida Toro Harnecker. In short, family plays an important role in the development of Chocalán. The winery is located on one of the hills where the vineyards are planted in the shape of an amphitheatre. Guillermo Toro and his family take care of the most privileged territory, combined with careful care of the vineyards, resulting in a production of optimal wines that you can find in every Viña Chocalán bottle.