

# Viña Chocalan 2020 NEW RESERVA

Carmenere - 0.75L





### SHORT DESCRIPTION

Ruby red color with purple reflections when young. Impressions of black cherries, blackberries, wild strawberries and fine herbs. After some maturing time, secondary flavors such as cocoa and green pepper also emerge. Just like Merlot, it has a nice round and friendly character, but with more herbs and a typical fine accompanying bitters. Medium body and smooth final.

Stew of red meat with a spicy character, grilled or fried red meat, lamb on the grill and pork chops.

#### **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:

Mainly granite with a top layer of clay and loam at the foot of the mountains.

#### Vinification:

Carmenere 85% and Cabernet Franc 15%. Grapes are picked by hand in mid-March. The fermentation is started with selected native yeasts in stainless steel tanks under controlled temperature. (26-28°) The wine then partly rests in a blend of French and American wooden barrels (40-50%) and stainless steel tanks (50-60%) for 6 months. The wine is then reassembled and bottled.

## 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.