



## Viña Chocalan

### 2019 ORIGEN

Pinot Noir - Gran Reserva - 0.75L



#### SHORT DESCRIPTION

*Winemaker's comments: Greenish yellow colour. Mineral and saline aromas accompanied by pink grapefruit, white flowers and citrus notes with a touch of white pepper and green gooseberries. Intense, mineral and fruity, with volume and weight, an acidity that gives freshness and length. - Suggestions: Serve at 8oC. It goes great as an appetizer. With oysters, octopus Carpaccio. Parma ham. Goat Cheese with chilli. Green Salads.*

#### 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:

Sandy clay- loam textures, originating from broken up granite, quartz and gravel.

#### Vinification:

Age of vines: 7 years - Soil type: Clay soils, brownish-grey colour - Climate: Cool cold climate. Refreshing breeze coming from de Pacific Ocean (at 4 Km distance). Temperatures: min: 8-10oC and max: 18-20oC between December- March. - Harvest Grapes are handpicked during the first weeks of April. - Vinification: Selection of the grapes, crushing and 6 hours of skin contact at cold temperature in the press. This process is followed by a lees maceration of the must in tanks. Reductive fermentation in stainless steel tanks (12-14oC). After fermentation, maceration on the lees during 2 months.

#### 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.