



Viña Chocalan 2018 ORIGEN

Vioigner - Gran Reserva - 0.75L

SHORT DESCRIPTION

Light gold. Aromas of peach, tangerine, anise and white flowers. Juicy and shapely, with fresh flavor, citrus fruits and honey. Soft, round and supple, offering plump peach and apricot. flavors and a touch of orange. Serve at 10°C. It pairs with a seafood "paella" and turkey with orange sauce.

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. Grapes are handpicked and meticulously selected. cluster pressing is followed by a brief maceration with skin contact in the press. Second short and cold maceration takes place in stainless steel tanks . 30% of the wine was fermented in French oak barrels and ages in the same barrels during 6 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.

