



Viña Chocalan 2019 NEW RESERVA (Screwcap)

Syrah, Petit Verdot - 0.75L



SHORT DESCRIPTION

Light, bright pink color. Pronounced rose berry smell is complex with a touch of pepper and mineral notes. On the palate it is fresh and crispy with good finish and great persistence.

with poultry, white meat, fresh dishes, salmon, shrimps, salads, and desserts.

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:

Hand-picked grapes, Pelicular maceration during 18-20 hours at 6°C in order to obtain an attractive pink color. Controlled fermentation between 13°C-15°C with selected yeasts.

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.



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