

Chocalan Cabernet Franc Reserva 2011

ESTATE PRODUCED

Guillermo Toro Gonzalez, a Chilean businessman with a vast experience in the wine industry as a bottle supplier, set out in 1996 to diversify the family business and to develop a new project of producing high quality wines. After a detailed search to find suitable land, he chose a special region called Melipilla to build his dream.

Chocalan, a name given by the indigenous populations which means "yellow blossoms", is located in Maipo Valley, close to the Pacific coastline. Today, the project is operated by Guillermo's daughter, Aida, who is fulfilling their family's philosophy of producing high quality wines in a sustainable and socially responsible way.

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| VARIETAL | 90% Cabernet Franc, 5% Cabernet Sauvignon, 5% Merlot |
| VINEYARD | Melipilla, Maipo Valley, Chile <i>Planted: 2000</i> <i>Elevation: 492 feet (150 meters) above sea level</i> <i>Soil Composition: Chalky; well drained</i> |
| HARVEST | Harvested by hand in the 2 nd week of May |
| YIELD | 2.8 tons per acre (6.9 tons per hectare) |
| FERMENTATION | Cold pre-fermentation with controlled temperature in stainless steel tanks with selected yeasts followed by post fermentation maceration |
| BARREL AGING | 80% for 10-12 months in French and American oak (2 nd , 3 rd & 4 th use) |
| ALCOHOL | 14% |
| PRODUCTION | 2,000 cases of 12 |
| TASTING NOTES | Elegant and balanced; complex aromas of black plum, blackberry, dark chocolate, black pepper with notes of mint leading to a long and persistent finish. |
| PAIRING SUGGESTIONS | Ideal companion of gamey dishes, such as, duck, wild boar, roasted lamb or deer. |

