



VINA
CHOCALAN

VIÑEDOS FAMILIARES



ORIGEN CABERNET SAUVIGNON GRAN RESERVA 2022

D.O. MAIPO VALLEY

TECHNICAL FACTS

COMPOSITION

85% Cabernet Sauvignon, 15% Syrah

ALCOHOL: 14,5 % vol.

TOTAL ACIDITY (H₂SO₄): 3,28 g/l

pH: 3,63

RESIDUAL SUGAR: 2,3 g/l

VINEYARD

LOCATION:

Maipo Valley.

SOIL

Piedmont soils of the coastal mountain range: granite origin and clay loam texture.

CLIMATE

Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river. Temperate Mediterranean climate. Temperatures from december to march: Max. 28°C-29°C - Min. 12°C-15°C.

WINEMAKING

HARVEST

Hand-picked grapes during the last week of April.

FERMENTATION

Meticulous grapes and berries selection on the sorting table. Cold prefermentative maceration at 8°C during 7 days, in stainless steel tanks. Alcoholic fermentation takes place at 26-28°C. with selected yeasts. After fermentation is ended, the wine stays for 7 - 10 days in contact with the skins.

AGEING

80% aged in french oak barrels for 10 - 12 months.

WINEMAKER'S COMMENTS

The Cabernet Sauvignon Origen Gran Reserve 2022 is crafted from a single estate vineyard. The wine is full bodied, complex and well balanced with round and elegant tannins. At the nose is fresh with red fruit, spicy currant and cedar. Great structure and concentrated wine, with a long and lingering finish.

Suggestions: Serve at 17°C. It pairs with cheese, Emmental or Brie. Meat pies, red meats, lamb, pork, deer, and wild boar. "Empanadas".