VINA CHOCALAN VITRUM Red Blend 2013

CHOCALAN



One of the most rewarded wines we carry!

Appellation: D.O. Maipo Valley, Close to Maipo River, Chile.

Grape Varietals: 40% Cabernet Sauvignon, 38% Syrah, 8% Cabernet Franc, 8% Malbec, 4% Carmenère, 2% Petit Verdot.

Aging: 100% of the wine was aged during 14 months in french oak barrels

Tasting Notes: Brilliant and deep ruby red color. A powerful and expressive nose, sweet and spicy notes. This wine offers ripe red fruits aromas and jam. Great character and structure in the mouth, it is a bodied wine with a good volume. Soft and firm tannins that provides a high potential of ageing. Creamy, with anisette notes that melts with smoky and chocolate bitter flavors.

Suggestions: Decanting is recommended. Serve at 70°F. Excellent to complement cheeses, red meats and wagyu.

Pairing: We emphasize game meats like lamb.

