

CONO SUR 20 BARRELS SAUVIGNON BLANC 2017

Vintage 2017
Grape Sauvignon Blanc 100%
Appellation Casablanca Valley

Tasting Notes This limited edition Sauvignon Blanc has a bright, young greenish yellow coloring and great aromatic intensity. Notes of grapefruit, lime, yellow chili, sea salt and herbs can be found in the nose. On the palate it is complex, with great concentration, freshness and a touch of minerality. Pairs best with seafood, chicken, spices, yoghurt and citric sauces, nuts, cheeses and vegetables.

Vineyard Growth
Vineyard Origin El Centinela Estate.
Soil Mineral soils with red clay.
Climate Gentle, with cool nights and foggy mornings. Centinela is by far the coolest area into Casablanca valley. (3°C less than the rest of the Valley).
Harvest Hand picked. March 20, 2017.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 3 months in stainless steel tanks.
Date of bottling June, 2017.

Laboratory Analysis
Alcohol 13,1 %vol
Residual Sugar 3,4 g/l
pH 3,26
Total acidity 6,6 g/l

