

CONO SUR CENTINELA BRUT

Vintage 2015
Grape Chardonnay 100%
Valley Casablanca

Tasting Notes A clean, bright greenish yellow, Centinela has a citric nose with notes of grapefruit lime, white flowers and a hint of bread. On the palate it is mineral and balanced, its fine bubbles persisting in a long and elegant finish.

Vineyard Growth
Vineyard Origin El Centinela Estate.
Soil Mineral soils with red clay.
Climate Mild, with cool nights and foggy mornings. Centinela is by far the coolest area in the Casablanca Valley.
Harvest Hand picked. March 3, 2015.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
First Fermentation 4% in barrels and 96% in stainless steel tanks during 20 days.

Second Fermentation and aging process in bottle 24 months

Disgorging Process
Date of disgorging October 2017.

Laboratory Analysis
Alcohol 12,7 %vol
Residual Sugar 5,8 g/l
pH 3,27
Total acidity 8,17 g/l

