

CONO SUR 20 BARRELS CHARDONNAY 2017

Vintage 2017
Grape Chardonnay 100%
Appellation Casablanca Valley

Tasting Notes This limited edition Chardonnay has a clean and bright greenish yellow coloring and a very citric nose. Notes of grapefruit, lime and white flowers can be found with well integrated hints of toasted wood. On the palate it is mineral and slightly salty with excellent acidity and a long, balanced and persistent finish. Enjoy to its full potential with seafood, white meats, pasta, white sauces, cheeses, nuts, salads and desserts.

Vineyard Growth
Vineyard Origin El Centinela Estate.
Soil Mineral soils with red clay, 100% hill.
Climate Gentle, with cool nights and foggy mornings. Centinela is by far the coolest area into Casablanca Valley.
Harvest Hand picked. March 25, 2017.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 75% in French new barrels and 25% in coneret eggs during 8 months .
Date of bottling December, 2017.

Laboratory Analysis
Alcohol 13,5 %vol
Residual Sugar 3,9 g/l
pH 3,34
Total acidity 6,9 g/l

