

## CONO SUR 20 BARRELS PINOT NOIR 2016

<b>Vintage</b>	2016
<b>Grape</b>	Pinot Noir 100%
<b>Appellation</b>	Casablanca Valley 85% / San Antonio 15%
<b>Tasting Notes</b>	This bright, lively ruby red Pinot Noir is noted for its elegance and great intensity, displaying notes of sour cherries, raspberries, plum and a hints of toast. On the palate it is fresh and juicy with the perfect amount of acidity. With smooth, long voluptuous tannins this Pinot pairs best with red meats, cheeses and pasta.
<b>Vineyard Growth</b>	
<b>Vineyard Origin</b>	El Triángulo Estate (85%), Campo Lindo Estate (15%).
<b>Soil</b>	Red clay and granite soil.
<b>Climate</b>	Mild, with cool nights and foggy mornings
<b>Harvest</b>	Hand picked. From March 15 to April 2, 2016.
<b>Winemaking Highlights</b>	
<b>Winery</b>	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
<b>Ageing Process</b>	80% in French oak barrels, 20% in French oak casks during 12 months.
<b>Date of bottling</b>	May, 2017.
<b>Laboratory Analysis</b>	
<b>Alcohol</b>	13,9 %vol
<b>Residual Sugar</b>	2,12 g/l
<b>pH</b>	3,27
<b>Total acidity</b>	6,35 g/l

