

CONO SUR SPARKLING ROSÉ

Grape	Pinot Noir 100%
Appellation	Bío Bío Valley
Estate	Quiltraimán

Tasting Notes

A bright rosewood coloring, this Sparkling Rosé is made from 100% Pinot Noir from one of Chile's southernmost wine regions, the Bío Bío Valley. The nose displays notes of raspberry, gooseberry and cherry with creamy hints. The mouth is fresh, persistent and has a great acidity and balance. Drink alone or with appetizers, sea food and desserts.

Vineyard Growth

Soil	Mineral soils with red clay.
Climate	Cold due latitud with temperatures rearly higher than 29°C.
Harvest	Hand picked. March 10, 2017.

Winemaking Highlights

Winery	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process	4 months months in stainless steel tanks.
Fermentation Method	Charmat.

Laboratory Analysis

Alcohol	12,5 %vol
Residual Sugar	10,0 g/l
pH	3.33
Total acidity	5.26 g/l

