

20 BARRELS LIMITED EDITION PINOT NOIR 2007

Vintage 2007
Grape Pinot Noir 100%
Appellation Casablanca Valley

Tasting Notes An elegant, voluptuous Pinot Noir with a deep, clean and bright ruby red colour. The nose carries through with amazing finesse and complexity, where notes of fresh cherry, strawberry, raspberry and plum, mingle in with leather and smoked hints in the background. Outstanding extraction, deliciously long and soft finish. This sophisticated and complex wine is the result of New World fruit vinified according to Burgundy's tradition.

Vineyard Growth
Vineyard Origin El Triángulo Estate (80%), others.
Soil Sandy with a bit of clay.
Climate Gentle, with cool nights and foggy mornings.
Harvest Hand picked, March 24th 2007.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 12 months in barrels, 2 months in stainless steel tanks.
Date of bottling May, 2008.

Laboratory Analysis
Alcohol 14,2 %vol
Residual Sugar 2,2 g/l
Ph 3,3
Total acidity 6,5 g/l

