

20 BARRELS LIMITED EDITION CHARDONNAY 2008

Vintage 2008
Grape Chardonnay 100%
Appellation Casablanca Valley

Tasting Notes This was the first white variety we added to the 20 Barrels range and it was a success right from the start. Its most distinguished feature seems to be its well-achieved balance between a citrus side and complex minerality: a combination that makes it quite an extraordinary wine. Bright golden yellow-green colour, notes of citric fruits, and white peach join slight toasty flavours, which suggest oak aging. A mineral, elegant and refined Chardonnay signed by its lively grace, balanced acidity and fresh, yet complex palate.

Vineyard Growth
Vineyard Origin El Centinela Estate.
Soil Mineral soils with red clay.
Climate Gentle, with cool nights and foggy mornings. Centinela is by far the coolest area into Casablanca Valley.
Harvest Hand picked, April 9th 2008.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 9 months in barrels and 1 month in stainless steel tanks.
Date of bottling February, 2009.

Laboratory Analysis
Alcohol 13,6 %vol
Residual Sugar 5,6 g/l
Ph 3,44
Total acidity 7,27 g/l

