

CONO SUR 20 BARRELS LIMITED EDITION SAUVIGNON BLANC 2010

Vintage 2010
Grape Sauvignon Blanc 100%
Appellation Casablanca Valley

Tasting Notes 20 Barrels Sauvignon Blanc is pale yellow with tints of green throughout and a mineral heart that is a testament of its origins, just a few kilometers away from the Pacific Ocean. The aroma balances mineral notes with elegant citric notes of grapefruit as well as green herbs that speak of its fresh and delicate flavor in the mouth. Both balanced and juicy in the mouth, this Sauvignon Blanc is impressively expressive.

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, 2010.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 4 months in stainless steel tanks.
Date of bottling August, 2010.

Laboratory Analysis
Alcohol 13,0 %vol
Residual Sugar 4,4 g/l
Ph 3,31
Total acidity 7,2g/l

