

CONO SUR CARMENERE 2009

Vintage 2009
Grape Carmenere / Cabernet Sauvignon / Syrah / A. Bouchet
 85 / 8 / 3 / 2 / 1 / 1 %
Appellation Colchagua Valley

Tasting Notes This velvety Carmenere's is characteristic of its variety. It is a beautiful and intense dark plum red color with aromas of strawberries, raspberries, and other berries that combine with pleasant and soft spicy hints. It has a balanced acidity and an excellent structure. Drink young: 2-3 years.

Vineyard Growth
Vineyard Origin Las Lomas, Peralillo (30%) / Santa Elisa Chimbarongo (30%) / San Vicente (25%) / Others (15%)
Soil Dark clay with moderate vigor.
Climate Mediterranean, warm during day and cold at night.
Harvest Hand Picked. May, 2009.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 20% in barrels, 80% in stainless steel tanks during 7 months.
Date of bottling December, 2009.

Laboratory Analysis
Alcohol 14,1 %vol
Residual Sugar 3,6 g/l
Ph 3,56
Total acidity 5,96 g/l

