

CONO SUR CARMENERE 2010

Vintage	2010
Grape	Carmenere / Cabernet Sauvignon / Syrah / Malbec / Carignan / A. Bouchet 85 / 8 / 3 / 2 / 1 / 1%
Appellation	Colchagua Valley
Tasting Notes	This is a delicious and velvety Carmenere that is characteristic of its variety. Red fruit aromas of strawberries and raspberries combine with spicy notes. In the mouth it is structured and juicy with fruity notes and a nicely balanced acidity. Drink young: 2 to 3 years.
Vineyard Growth	
Vineyard Origin	Las Lomas, Peralillo (55%) / Santa Elisa Chimbarongo (30%) / Others (15%)
Soil	Dark clay with moderate vigor.
Climate	Mediterranean, warm during day and cold at night.
Harvest	Mechanical and Hand Picked. May, 2010.
Winemaking Highlights	
Winery	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process	20% in barrels, 80% in stainless steel tanks during 6 months.
Date of bottling	November, 2010.
Laboratory Analysis	
Alcohol	13,2 %vol
Residual Sugar	4,5 g/l
pH	3,80
Total acidity	5,22 g/l

