

ORGANIC CABERNET SAUVIGNON CARMENERE 2008

Vintage	2008
Grape	Cabernet Sauvignon / Carmenere 60 / 40%
Appellation	Colchagua Valley

Tasting Notes Certified in its organic adherence by BCS international, we've dedicated our Organic range to our workers' effort and commitment; the bicycle on the label is a symbol of the most ubiquitous means of transportation on the roads of Chimbarongo. This earthy wine offers a robust and very expressive nose, with notes of strawberries, berries and plum. In mouth this Cabernet Sauvignon / Carmenere is absolutely concentrated. Black and red fruits are in complete harmony with soft tannins. It displays an integrated character, with slight final touches of toasted wood.

Vineyard Growth	
Vineyard Origin	Santa Elisa Estate (85%), Others (15%).
Soil	Alluvial and gravelly. Low in fertility.
Climate	Gentle, with cool nights and foggy mornings.
Harvest	Hand picked, April 18th 2008

Winemaking Highlights	
Winery	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process	80% in barrels, 20% in stainless steel tanks, during 6 months.
Date of bottling	October, 2008.

Laboratory Analysis	
Alcohol	13,4 %vol
Residual Sugar	2,0 g/l
Ph	3,6
Total acidity	5,93 g/l

