

## ORGANIC CABERNET SAUVIGNON CARMENERE 2010

**Vintage** 2010  
**Grape** Cabernet Sauvignon / Carmenera / Malbec // Syrah  
 65 / 30 / 2 / 3 %  
**Appellation** Colchagua Valley

**Tasting Notes** Made from organic grapes certified by BCS Oeko Garantie GmbH, this Cabernet Sauvignon/Carmenera comes from our Santa Elisa Estate in Chimbarongo, where the bicycle remains the main form of transportation do as not to disturb nature's balance. The wine's color is an intense reddish purple and it displays aromas of strawberries, wild berries and plums. It is very expressive and fruity in the nose and concentrated in the mouth. Red and black fruits combine with a soft, underlying toasted oak flavor with soft tannins to create a beautiful wine served best with red meats, cheeses and stews.

**Vineyard Growth**  
**Vineyard Origin** Santa Elisa Estate (65%), Others.  
**Soil** Alluvial and gravelly. Low in fertility.  
**Climate** Gentle, with cool nights and foggy mornings.  
**Harvest** Hand picked. April - May, 2010.

**Winemaking Highlights**  
**Winery** Viña Cono Sur. Santa Elisa Estate. Chimbarongo.  
**Ageing Process** 70% in French oak barrels. 30% in stainless steel tanks during 10 months.  
**Date of bottling** February, 2011.

**Laboratory Analysis**  
**Alcohol** 13,3 %vol  
**Residual Sugar** 2,4 g/l  
**pH** 3,6  
**Total acidity** 5,71 g/l

