

CONO SUR ORGANIC SAUVIGNON BLANC 2011

Vintage 2011
Grape Sauvignon Blanc 100%
Appellation San Antonio Valley

Tasting Notes This fresh Sauvignon Blanc was made from certified organic grapes grown in the coastal San Antonio Valley. Pale yellow and green tones are the first sign of a young, crisp wine with mineral and citrus notes in the nose that combine with pleasant hints of white flowers, melon and green herbs. The palate is mineral and refreshing with very expressive citrus fruit flavors followed by a nice, long finish. This is the perfect match to those warm summer nights.

Vineyard Growth
Vineyard Origin Leyda, Campo Lindo Estate 100%.
Soil Coluvial. Perfect mixture between sand and clay. Medium fertility.
Climate Cool climate, very close to the coast (15km). Cool nights and foggy mornings. Gentle temperature during the day (26C°)
Harvest Hand picked. March - April, 2011.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 4 months in stainless steel tanks.
Date of bottling July, 2011.

Laboratory Analysis
Alcohol 13,1 %vol
Residual Sugar 4,5 g/l
Ph 3,21
Total acidity 6,73 g/l

