

CONO SUR 20 BARRELS CARMENERE 2017

Vintage	2017
Grape	Carmenere / Syrah 97 / 3 %
Appellation	Cachapoal Valley

Tasting Notes	A dark ruby red, this Carmenere has complex aromas with notes of blueberries, cassis and a spicy leather finish. The palate is both powerful and elegant with a beautiful concentration. Firm tannins and structure make this wine ideal for serving with smoked beef, pasta salads, spinach and tomatoes.
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Vineyard Growth

Vineyard Origin	Rosario Cerro Estate (97%) / Quinta de Maipo Estate (3%).
Soil	Deep and black clay in the piedmont of the hill from Cachapoal.
Climate	Warm during the day and cold at night. No rains during the harvest season.
Harvest	Hand-picked . May 3th, 2017.

Winemaking Highlights

Winery	Vña Cono Sur, Santa Elisa Estate. Chimbarongo.
Ageing Process	16 months in French oak barrels, 1 month in stainless steel tanks.
Date of bottling	October, 2018.

Laboratory Analysis

Alcohol	14,7 %vol
Residual Sugar	4 g/l
pH	3.50
Total acidity	5,96 g/l

