

CONO SUR ORGANIC MALBEC 2018

Vintage	2018
Grape	Malbec 85%, Syrah 15%
Appellation	Valle de Colchagua

Tasting Notes	Deep and intense appearance, violet red colour with notes of red fruits, plums and good acidity, juicy, with soft tannins and very persistent. Pairs very well with all kind of meats, specially red, cheese and pasta.
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Vineyard Growth

Vineyard Origin	Colchagua, Las Lomas Estate.
Soil	White clay with moderate vigor.
Climate	Mediterranean, warm during the day and cool at night.
Harvest	70% machine y 30% manual. From 16 to 20 April, 2018.

Winemaking Highlights

Winery	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process	70% in barrels during 10 months 30% in stainless steel tanks during 2 months.
Date of bottling	TBC.

Laboratory Analysis

Alcohol	13%vol
Azúcar residual	3 g/l
pH	3.7
Total acidity	4,7 g/l

