

CONO SUR RESERVA ESPECIAL CABERNET SAUVIGNON 2017

Vintage	2017
Grape	Cabernet / Others
	85 / 15 %
Appellation	Maipo Valley

Tasting Notes	This Cabernet Sauvignon is a deep, bright and lively ruby red with aromas of red fruits, raspberry, cassis and plum with well incorporated notes of wood and ashes. On the palate it is full and round, with mature tannins and good persistence. Pairs well with red meat such as barbecued fillet and smoked beef as well as pasta salads, spinach and tomatoes.
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Vineyard Growth	
Vineyard Origin	Maipo Alto Estate (85%) / Others (15%).
Soil	Alluvial and gravelly. Low in fertility.
Climate	Temperate, warm during the day and cold at night.
Harvest	Hand Picked. From April 2th to 14th, 2017.
Winemaking Highlights	
Winery	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process	100% in barrels during 8-10 months and 1 month in stainless steel tanks..
Date of bottling	December 2017.

Laboratory Analysis	
Alcohol	13,7%vol
Residual Sugar	4,0 g/l
pH	3,66
Total acidity	5,2 g/l

