

## CONO SUR 20 BARRELS MERLOT 2016

<b>Vintage</b>	2016
<b>Grape</b>	Merlot 85% / Cabernet Sauvignon 10% / Syrah 5%
<b>Appellation</b>	Cachapoal Valley 85% / Maipo 10% / Limarí 5%
<b>Tasting Notes</b>	A dark ruby red, this Merlot 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.
<b>Vineyard Growth</b>	
<b>Vineyard Origin</b>	Rosario Cerro Estate (85%), San José Maipo Estate (10%), Limarí Estate (5%)
<b>Soil</b>	Low fertility. of the soil and stony slopes.
<b>Climate</b>	Warm during day and cold at night. No rains during the harvest season.
<b>Harvest</b>	Hand picked. April 10, 2016.
<b>Winemaking Highlights</b>	
<b>Winery</b>	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
<b>Ageing Process</b>	16 months in barrels, 1 month in stainless steel tanks.
<b>Date of bottling</b>	September, 2017
<b>Laboratory Analysis</b>	
<b>Alcohol</b>	13 %vol
<b>Residual Sugar</b>	2 g/l
<b>Ph</b>	3,55
<b>Total acidity</b>	5,10 g/l

