CONO SUR BICICLETA CHARDONNAY 2018

Vintage	2018
Grape	Chardonnay 100%
Appelation	Chile

Tasting Notes

This bright, clean Chardonnay has a green coloring with golden hues. The nose is intense, displaying aromas of citrus, pineapple, white peach, melon and white flowers. The palate has good concentration and acidity with balance and persistence. Serve before dinner with appetizers or pair with seafood, fish, salads, white meats, nuts or creamy sauces.

Vineyard Growth

Soil	Alluvial and gravelly in mountain estates. Red clay and granitic in coastal and southern estates.
Climate	Mild, with cool nights and foggy mornings.
Harvest	Hand-picked 80%, Machine 15%. March 18 to April 15, 2018.

Winemaking Highlights

Winery	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process	4 to 12 months in stainless steel tanks.
Date of bottling	July, 2018.

Laboratory Analysis

Alcohol	12,7 %vol
Residual Sugar	4,5 g/l
pH	3.35
Total acidity	6,61 g/l