

CONO SUR SINGLE VINEYARD SYRAH 2017

Vintage 2017
 Grape Syrah 100%
 Appellation Valle de San Antonio

Tasting Notes This cold-climate Syrah has a dark plum-red coloring and aromas of black cherries that combine with sweet, spicy notes of chocolate and mocha. In the mouth, dark fruits are enriched by coffee and chocolate. A creamy texture and great structure make this wine ideal for serving with red meats and aged cheeses.

Vineyard Growth

Vineyard Origin Campo Lindo Estate. Block N° 25, La Palma.
 Soil Perfect mixture between granitic and red clay.
 Climate Cool climate, very close to the coast (15 Km).
 Cool nights and foggy mornings. Mild temperatures during the day (26 °C).
 Harvest Hand picked. April 29, 2017.

Winemaking Highlights

Bodega Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
 Ageing Process 100% in French barrels during 15 months,
 1 month in stainless steel tanks.
 Date of bottling Different plots.

Laboratory Analysis

Alcohol 14,5 %vol
 Azúcar residual 4,2 g/l
 pH 3.68
 Total acidity 5,10 g/l

