CONO SUR SPARKLING ROSÉ

Grape Pinot Noir 100% Appellation Bío Bío Valley Estate Quitralmán

Tasting Notes A bright rosewood coloring, this Sparkling Rosé

is made from 100% Pinot Noir from one of Chile's southernmost wine regions, the Bío Bío Valley. The nose displays notes of raspberry, gooseberry and cherry with creamy hints. The mouth is fresh, persistent and has a great acidity and balance. Drink alone or with appetizers, sea food and

desserts.

Vineyard Growth

Soil Mineral soils with red clay.

Climate Cold due latitud with temperatures rearly

higher than 29°C.

Harvest Hand picked. March 10, 2017.

Winemaking Highlights

Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo. Ageing Process 4 months in stainless steel tanks.

Fermentation Charmat.

Method

Laboratory Analysis

 Alcohol
 12,5 %vol

 Residual Sugar
 10,5 g/l

 pH
 3.33

 Total acidity
 5.26 g/l



