

Cono Sur

SINGLE VINEYARD

BLOCK  
N° 21

PINOT NOIR

2019

**Grape** Pinot Noir 100%

**Appellation** Valle de San Antonio.

**Tasting notes** A clean, bright and intense ruby-red color, this elegant Pinot Noir expresses notes of raspberry, sour cherry, plum forest berries and tobacco on the nose. On the palate it is juicy and full with smooth tannins and great acidity. A fine wine that is best accompanied by red meat, poultry, duck and aged cheeses.

#### VINEYARD GROWTH

**Vineyard origin** Campo Lindo Estate. Block N° 21, Viento Mar.

**Soil** Perfect mixture between granitic and red clay soil. Medium fertility.

**Climate** Cool climate, very close to the coast. Cool nights and foggy mornings. Mild temperatures during the day (26C°).

#### HARVEST

Hand picked. From March 9–21, 2019.

#### WINEMAKING HIGHLIGHTS

**Winery** Viña Cono Sur. Santa Elisa Estate. Chimbarongo

**Ageing process** 80% in barrels and 20% in fudres during 12 months.

1 month in stainless steel tanks.

**Date of bottling** August 2020.

#### LABORATORY ANALYSIS

**Alcohol** 14,0 %vol

**Residual sugar** 2,2 g/l

**pH** 3,34

**Total acidity** 6,1 g/l

