

CONO SUR OCIO 2019

Grape Pinot Noir 100%
Appellation Casablanca Valley

Tasting Notes A deep ruby red, this icon Pinot Noir has great aromatic intensity expressing notes of red fruits and berries with a touch of spices and tobacco. In mouth it is smooth and elegant, with a refined concentration and acidity. This wine pairs beautifully with red meats, duck, tuna and aged cheeses.

Vineyard Growth
Vineyard Origin El Triángulo Estate (85%),
San Antonio Estate (15%).
Soil Red clay with a bit of sand and granitic soil.
Climate Mild, with cool nights and foggy mornings.
Harvest Hand-picked. March 15-28, 2019.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 70% in barrels / 30% in fudre
(French oak) during 14 months.
1 month stainless steel tanks.
Date of bottling June, 2020.

Laboratory Analysis
Alcohol 14,0 %vol
Residual Sugar 2,9 g/l
pH 3,65
Total acidity 5,29 g/l

