CONO SUR 20 BARRELS CARMENERE 2018

Vintage 2018

Grape Carmenere / Cabernet Sauvignon / Syrah

90/6,5/3,5%

Appelation Cachapoal Valley

Tasting Notes A dark ruby red, this Carmenere has complex

aromas with notes of blueberries, cassis and a spicy leather finish. The palate is both powerful and elegant with a beautiful concentration. Firm tannins and structure make this wine ideal for serving with smoked beef, pasta salads, spinach

and tomatoes.

Vineyard Growth

Vineyard Origin Peumo Estate, Maipo Estate, Quinta de Maipo

Estate.

Soil Deep and black clay in the piedmont of the hill

from Cachapoal.

Climate Warm during the day and cold at night No rains

during the harvest season.

Harvest Hand-picked. May 2, 2018.

Winemaking Highlights

Winery Viña Cono Sur, Santa Elisa Estate. Chimbarongo.

Ageing Process 16 months in French oak barrels, 1 month in

stainless steel tanks.

Date of bottling November, 2019.

Laboratory Analysis

 Alcohol
 14,0 %vol

 Residual Sugar
 3,2 g/l

 pH
 3.75

 Total acidity
 4,89 g/l



