

CONO SUR SILENCIO CABERNET SAUVIGNON 2013

Vintage	2013
Grape	Cabernet Sauvignon 100%
Appellation	Valle del Maipo
Tasting Notes	Silencio captivates with its intense and deep ruby red color. The aromas are very complex and elegant, reminding a blend of red fruit, plums, berries and a touch of cassis. This wine shows a lot of character with a very balanced integration with the oak. Its palate is full and silky with ripe and soft tannins. The flavors are intense, complex with an elegant and long finish. Perfect for pairing with barbecued fillet steak, smoked beef, all kind of meats, pasta and ripe cheeses. Cellaring potential 10 years.
Vineyard Growth	
Vineyard Origin	Pirque Viejo 23% / Puente alto 40% / Los Morros 26% / El Mariscal 11%.
Soil	Alluvial and gravelly. Low in fertility, stones, mixed sand and clay.
Climate	Temperate. High luminosity and no rain during summer. Great thermal amplitude, sometimes with more than 20 °C of difference in temperature from day to night, during summer time.
Harvest	Hand picked. From April 15 to April 20, 2013.
Winemaking Highlights	
Winery	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process	22 months in French barrels 100% new, medium toast. 2 months in stainless steel tanks.
Date of bottling	January, 2015.
Laboratory Analysis	
Alcohol	14,6 %vol
Residual Sugar	3,5 g/l
pH	3,82
Total acidity	5,0 g/l

