

CONO SUR 20 BARRELS CABERNET SAUVIGNON 2016

Vintage 2016
Grape Cabernet Sauvignon 91% / Syrah 7% / Carmenere 2%
Appellation Maipo Valley

Tasting Notes A deep ruby red, this Cabernet Sauvignon is extremely aromatic, displaying aromas of red fruits such as cherry and raspberry, along with cassis and hints of ash, white pepper and spices. Great concentration and volume in the mouth with full, round tannins. Perfect for pairing with barbecued filet and smoked beef.

Vineyard Growth
Vineyard Origin Pirque Viejo Estate (91%), San Felipe Estate (7%)
 Peumo Estate (2%),
 San Jose de Maipo Estate (2%)
Soil Alluvial and gravely. Low in fertility.
Climate Temperate. Luminous and warm during the summer.
Harvest Hand picked. April 14, 2016.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 17 months in barrels, 1 month in stainless steel tanks.
Date of bottling December, 2017.

Laboratory Analysis
Alcohol 13,8 %vol
Residual Sugar 2,05 g/l
pH 3,40
Total acidity 5,58 g/l

