

CONO SUR RESERVA ESPECIAL MERLOT 2017

Vintage	2017
Grape	Merlot / Others 85 / 15 %
Appellation	Colchagua Valley

Tasting Notes A concentrated, clean, dark ruby red, this special Merlot boasts good aromatic intensity displaying notes of red fruit, raspberry, plum, cherry and blueberry. On the palate it is concentrated, smooth, round and persistent. Enjoy best with roasted meat, cheeses, pasta and nuts.

Vineyard Growth
Vineyard Origin Peralillo Estate (85%) / Others(15%)
Soil White clay (Pumacita) with moderate vigour.
Climate Temperate, warm during the day and cold at night.
Harvest Hand Picked. From March 18 to 29, 2017.

Winemaking Highlights
Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process 70% in barrels, 30% in stainless steel tanks, during 12 months.
Date of bottling November, 2017.

Laboratory Analysis
Alcohol 13,7 %vol
Residual Sugar 4,0 g/l
pH 3,63
Total acidity 4,9 g/l

