

CONO SUR RESERVA ESPECIAL PINOT NOIR 2017

Vintage 2017
 Grape Pinot Noir 100%
 Appellation Valle de San Antonio

Tasting Notes This bright and lively Pinot Noir is a beautiful ruby red. It displays intense aromas with notes of red fruits, sour cherries, raspberries and blackberries. On the palate it has a medium concentration and is round, smooth, balanced and very persistent. It is a versatile wine that pairs well with fish, poultry, duck & game and aged cheeses.

Vineyard Growth
 Vineyard Origin San Antonio Estate (85%) / Casablanca Estate (15%)
 Soil Part of the vineyard presents granitic soil. Other parts of the vineyard, presents a perfect mixture of sand and red clay soil.
 Climate Cool climate, very close to the coast. Cool nights and foggy mornings. Mild temperatures during the day (26 ° C).
 Harvest Hand-picked . From March 18 to 25, 2017.

Winemaking Highlights
 Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
 Ageing Process 80% in barrels, 20% in stainless steel tanks, during 11 months.
 Date of bottling Since June 2018, in a different plots.

Laboratory Analysis
 Alcohol 14,3 %vol
 Residual Sugar 2,7 g/l
 pH 3.51
 Acidez acidity 4,94 g/l

