

Cono Sur



RESERVA ESPECIAL

CHARDONNAY

2020

Grape Chardonnay 100% **Appelation** Casablanca Valley

Tasting notes This bright and clean Chardonnay has a young greenish-yellow coloring and good aromatic intensity with notes of orange blossom, citrus and pineapple. On the palate it is concentrated, fresh and voluptuous with well-balanced acidity and persistence. Enjoy fully with seafood, fish, white meats, cheeses, pastas, nuts, salads and spices.

VINEYARD GROWTH

Vineyard origin Los Boldos de Tapihue Estate.

Soil Mineral soils with red clay.

Climate Mild, with cool nights and foggy mornings.

HARVEST

Hand picked. From March 16 to 20, 2020.

WINEMAKING HIGHLIGHTS

Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo **Ageing process** 10% in French oak barrels and 90% in stainless steel tanks

during 6 months.

Date of bottling November 2020.

LABORATORY ANALISIS

Alcohol 13,5%vol Residual sugar 3,5 g/l pH 3,29 Total acidity 6,9 g/l