



Cono Sur

SINGLE VINEYARD

BLOCK
N° 5

CHARDONNAY

2020

Grape Chardonnay 100%
Appellation Casablanca Valley

Tasting notes A bright, young, greenish yellow Chardonnay with good aromatic intensity boasts citric notes such as grapefruit and lime as well as pineapple and white flowers. On the palate it is concentrated, fresh, smooth and well balanced with persistent acidity and mineral and saline hints. Pairs best with seafood, fish, white meats, cheeses, pastas, nuts and salads.

VINEYARD GROWTH

Vineyard origin El Centinela Estate. Block N° 5, Quebrada Alta.

Soil Mineral soils with red clay.

Climate Mild, with cool nights and foggy mornings. Centinela is one of the coolest area in the Casablanca Valley.

HARVEST

Hand picked. March 23, 2020.

WINEMAKING HIGHLIGHTS

Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo

Ageing process 20% in French oak barrels and 80% in stainless steel tanks during 6 months.

Date of bottling December 2020.

LABORATORY ANALYSIS

Alcohol 13,5 %vol

Residual sugar 5,0 g/l

pH 3,3

Total acidity 7,4 g/l