



Cono Sur ORGANIC

Cabernet Sauvignon / 2020 Carmenere / Syrah Chile

Grape: Cabernet Sauvignon 43% / Carmenere 29% / Syrah 28%
Appellation: Chile

Tasting Notes: This organic blend is a bright, clean intense ruby red. In the nose it has a good intensity of aromas with notes of red fruits, cherry, plum and hints of chocolate, coffee, olives, spices and tobacco. On the palate it is full, juicy and smooth with good tannins, and a persistent and fresh finish. Pairs best with red and white meats, cheeses, nuts and sauces.

Vineyard Growth

Vineyard Origin: Maipo, Maule, Colchagua, Limarí.

Soil: Different kind of soils, depending of each estate. Mostly alluvial and gravely, pumacita, red clay, mineral soil.

Climate: Mediterranean.

Harvest: Hand picked (50%), Mechanical (50%). March - April, 2019.

Winemaking Highlights

Winery: Viña Cono Sun Santa Elisa Estate. Chimbarongo.

Ageing Process: 50% in French oak barrels and 50% in stainless steel tanks during 12 months.

Date of bottling: April, 2021.

Laboratory Analysis

Alcohol: 13,5 %vol

Residual Sugar: 2,9 g/l

pH: 3,8

Total acidity: 5,5 g/l

