

CONO SUR 20 BARRELS SYRAH 2018

Vintage	2018
Grape	Syrah 100 %
Appellation	Limarí Valley

Tasting Notes	With a vibrant red-violet coloring, this Syrah has a grand spectrum of aromas ranging from raspberries and olives to violet and asphalt. Concentrated and balanced in mouth with long, persistent tannins. Perfect for serving with all types of meats, smoked beef and pasta salads.
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Vineyard Growth	
Vineyard Origin	Los Almendros Estate.
Soil	Alluvial and colluvial soil, low fertility. High minerality and salinity.
Climate	Cool climate, with cloudless days, lots of sunlight and very little rain.
Harvest	Hand picked. April 25, 2018.

Winemaking Highlights

Winery	Viña Cono Sur, Santa Elisa Estate. Chimbarongo.
Ageing Process	75% in barrels / 25% in fudre (100% French oak) during 16 months. 1 month in stainless steel tanks.
Date of bottling	November, 2019.

Laboratory Analysis

Alcohol	14,0 %vol
Residual Sugar	3,0 g/l
pH	3,22
Total acidity	6,64 g/l

