

Cono Sur ORGANIC



Pinot Noir | 2021 Chile

Grape: Pinot Noir 100%
Appellation: Chile

Tasting Notes: This bright and lively Pinot Noir made from organically grown grapes, has good aromatic intensity with notes of red fruits such as cherry and raspberry with well-incorporated hints of wood. On palate it has a medium and round concentration, well-balanced, juicy and persistent. Pairs well with fish, poultry, duck & game and mature cheeses.

Vineyard Growth

Vineyard Origin: Santa Elisa Estate /
Campo Lindo Estate / Quintralmán Estate.

Soil: Colchagua: alluvial and gravelly soil, low in fertility.
San Antonio: red clay and granitic soil. Bío Bío: red clay

Climate: Mild, with cool nights and foggy mornings.

Harvest: Hand picked. March 22–26, 2021.

Winemaking Highlights

Winery: Viña Cono Sur. Santa Elisa Estate. Chimbarongo.

Ageing Process: 50% in French barrels during 10 months
and 50% in stainless steel tanks during 12 months.

Date of bottling: October 2021.

Laboratory Analysis

Alcohol: 14,0 %vol

Residual Sugar: 3,1 g/l

pH: 3,50

Total acidity: 5,29 g/l

