

Cono Sur ORGANIC



Sauvignon Blanc | 2021 Chile

Grape: Sauvignon Blanc 100%

Tasting Notes: A bright, clean and young Sauvignon Blanc made from organically grown grapes. The nose is intense, displaying aromas of grapefruit, lime, lemon, yellow pepper, white flowers and herbs. There is good concentration on the palate; fresh, with excellent acidity and minerality. Pair with seafood, chicken, spices, yogurt and citrus sauces, nuts, cheeses and vegetarian dishes.

Vineyard Growth

Vineyard Origin: Campo Lindo Estate / Bío Bío Estate.

Soil: Perfect mixture between sand and red clay in San Antonio and red clay in Bío Bío. Medium fertility.

Climate: Cool climate. Cool nights and foggy mornings. Mild temperatures during the day.

Harvest: Hand picked. March 19-30, 2021.

Winemaking Highlights

Winery: Viña Cono Sur Santa Elisa Estate. Chimbarongo.

Ageing Process: 6 months in stainless steel tanks.

Date of bottling: Different time of plots.

Laboratory Analysis

Alcohol: 12,5 %vol

Residual Sugar: 3,1 g/l

pH: 3,35

Total acidity: 6,27 g/l

