



Cono Sur

VALLEY COLLECTION

Selected Origins

**RESERVA
ESPECIAL**

CARMENERE

2020

Grape Carmenere 85%, Others 15%

Appellation Valle del Cachapoal

Tasting notes This Carmeneré is a deep, clean ruby red. On the nose it displays notes of black fruits such as blackberries and black cherries as well as chocolate, mocha and redcurrant. On the palate it is full, concentrated and round with a nice, long finish. Pairs well with roasted meat, stew, cheese, pasta, nuts and chocolate.

VINEYARD GROWTH

Vineyard origin Cachapoal Estate.

Soil Dark clay with moderate vigor.

Climate Temperate, warm during the day and cold at night.

HARVEST

Hand picked (50%) - Mechanical (50%). April 15-30, 2020.

WINEMAKING HIGHLIGHTS

Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.

Ageing process 12 months in stainless steel tanks during 12 months.

Date of bottling June 2021.

LABORATORY ANALYSIS

Alcohol 13,0 %vol

Residual sugar 3,3 g/l

pH 3,41

Total acidity 5,66 g/l