

Cono Sur

SINGLE VINEYARD

BLOCK  
N° 25

SYRAH

2019

**Grape** Syrah 100%

**Appellation** San Antonio Valley

**Tasting notes** This cold-climate Syrah has a dark plum-red coloring and aromas of black cherries that combine with sweet, spicy notes of chocolate and mocha. In the mouth, dark fruits are enriched by coffee and chocolate. A creamy texture and great structure make this wine ideal for serving with red meats and aged cheeses.

**VINEYARD GROWTH**

**Vineyard origin** Campo Lindo Estate. Block N° 25, La Palma.

**Soil** Perfect mixture between granitic and red clay soil. Medium fertility.

**Climate** Cool climate, very close to the coast. Cool nights and foggy mornings. Mild temperatures during the day.

**HARVEST**

Hand picked. May 8, 2019.

**WINEMAKING HIGHLIGHTS**

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

**Ageing process** 70% in barrels / 30% in fudre (100% French) during 14 months.

1 month in stainless steel tanks.

**Date of bottling** November 2020.

**LABORATORY ANALYSIS**

**Alcohol** 14,5 %vol

**Residual sugar** 3,1 g/l

**pH** 3,50

**Total acidity** 6,03 g/l

