

Cono Sur

SINGLE VINEYARD

BLOCK
N° 21

PINOT NOIR

2020

Grape Pinot Noir 100%

Appellation San Antonio Valley.

Tasting notes A clean, bright and intense ruby-red color, this elegant Pinot Noir expresses notes of raspberry, sour cherry, plum forest berries and tobacco on the nose. On the palate it is juicy and full with smooth tannins and great acidity. A fine wine that is best accompanied by red meat, poultry, duck and aged cheeses.

VINEYARD GROWTH

Vineyard origin Campo Lindo Estate. Block N° 21, Viento Mar.

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. March 17-19, 2020.

WINEMAKING HIGHLIGHTS

Winery Viña Cono Sur. Santa Elisa Estate. Chimbarongo.

Ageing process 100% in French barrels during 14 months, 1 month in stainless steel tanks.

Date of bottling July 2021.

LABORATORY ANALYSIS

Alcohol 14,5 %vol

Residual sugar 2,6 g/l

pH 3,24

Total acidity 5,98 g/l

