



Cono Sur

Chardonnay | 2021 Chile

Grape Chardonnay 100%

Tasting Notes

This bright and clean Chardonnay made from organically grown grapes has a beautiful young greenish-yellow coloring. On the nose notes of grapefruit, lime, orange blossom, pineapple, pear and quince can be found. On the palate it is round and fresh, with nice acidity and mineral tones. Pairs best with seafood, white meats, nuts, butter and cream sauces and cheeses.

Vineyard Growth

Vineyard Origin: San Antonio Estate / Colchagua Estate / Bio Bio estate.

Soil: Alluvial and gravelly. Sandy with a bit of clay and red clay.

Climate: Cool climate. Cool nights and foggy mornings.

Mild temperatures during the day.

Harvest: Hand picked (50%), Mechanical (50%). March 5-18, 2021.

Winemaking Highlights

Winery: Viña Cono Sur Santa Elisa Estate. Chimbarongo.

Ageing Process: 6 to 12 months in stainless steel tanks.

Date of bottling: Different time of plots.

Laboratory Analysis

Alcohol: 13,0 %vol

Residual Sugar: 3,2 g/l

pH: 3,18

Total acidity: 6,85 g/l

