



Cono Sur

SINGLE VINEYARD

BLOCK  
N° 28

CARMENERE

2019

**Grape** Carmenere 100%

**Appellation** Cachapoal Valley

**Tasting notes** This deep violet-red Carmenere has good aromatic intensity with notes of blackberries, cherries, plum, licorice, mocha and black pepper. On the palate it is concentrated with smooth, round tannins and good acidity and persistence. Enjoy with barbecued meat, cheeses, pastas, spices and well-seasoned sauces.

#### VINEYARD GROWTH

**Vineyard origin** Peumo Estate. Block N° 28, La Rinconada.

**Soil** Dark clay with moderate vigor.

**Climate** Warm during day and cold at night.

#### HARVEST

Hand picked. April 29, 2019.

#### WINEMAKING HIGHLIGHTS

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

**Ageing process** 90% in French barrels / 10% in concrete eggs, during 14 months.

1 month in stainless steel tanks.

**Date of bottling** December 2020.

#### LABORATORY ANALYSIS

**Alcohol** 14,5 %vol

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

**pH** 3,59

**Total acidity** 5,52 g/l