

reserva especial

CONO SUR RESERVA ESPECIAL CARMENERE 2012

Vintage	2012
Grape	Carmenere / Cabernet Sauvignon / Malbec / Syrah 86 / 7 / 5 / 2%
Appellation	Valle del Cachapoal
Tasting Notes	From the Cachapoal Valley, this Carmenere is an intense dark red color. Aromas of black and red fruits combine beautifully with hints of black pepper, coffee and mild notes of sweet oak. The palate is full and concentrated with well-structured tannins. With strong fruit flavors, this wine pairs nicely with roasted meats, cheeses, pastas.
Vineyard Growth	
Vineyard Origin	Peumo Estate (86 %) / Others.
Soil	Dark clay with moderate vigor.
Climate	Warm during day and cold at night. Low rain during the harvest season.
Harvest	Hand Picked. April 27th to May 10th, 2012.
Winemaking Highlights	
Winery	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
Ageing Process	80% in barrels, 20% in stainless steel tanks, during 12 months.
Date of bottling	April, 2013.
Laboratory Analysis	
Alcohol	14 %vol
Residual Sugar	4,9 g/l
pH	3,61
Total acidity	5,75 g/l



Cono Sur

Safra 2012. Picadinho de carne com abobrinha grelhada. Jantar em 30/07/2014.