



Cono Sur
BICICLETA
 RESERVA



PINOT NOIR
 2018

Grape	Pinot Noir 100%
Apellation	Chile
Tasting Notes	This Pinot Noir is a ruby red color, bright and alive. The nose expresses intense aromas of red fruits such as cherries and raspberries. Excellent concentration in the mouth, round, smooth, balanced and very persistent. It is a versatile wine that goes well with white meats, vegetables and mature cheeses.
Vineyard Growth	
Soil	Alluvial and gravelly. Red clay and granite, depending on the valley. Selections of best soils for Pinot Noir.
Climate	Mild, with cool nights and foggy mornings.
Harvest	From March 15 to April 18, 2018.
Winemaking Highlights	
Winery	Viña Cono Sur. Chimbarongo.
Ageing Process	50% in oak french barrels and 50% in stainless steel.
Date of bottling	Since January 2019.
Laboratory Analysis	
Alcohol	13,5 %vol
Residual Sugar	4,5 g/l
pH	3,41
Total Acidity	5,80 g/l

Safra 2018. Almoço em 22/12/2020.