

## VISIÓN CARMENERE 2007

<b>Vintage</b>	2007
<b>Grape</b>	Carmenera / Cabernet Sauvignon / Syrah 85 / 9 / 6%
<b>Appellation</b>	Rapel Valley
<b>Tasting Notes</b>	Colchagua is considered to be one of Chile's most gifted origins for Carmenera. The combination of its clayish and stony soils with a sun-bathed climate resounds in this variety's signature velvety tannins. Deep and intense purple red. Its nose reveals fruity notes like black cherry, with hints of coffee, dark chocolate, leather and hazelnuts. In mouth, fine ripe tannins contribute in creating a rich texture. Voluptuous and enduring, it has a well defined structure and firmness.
<b>Vineyard Growth</b>	
<b>Vineyard Origin</b>	Paredes Viejas Estate ( 85 % ) / others.
<b>Soil</b>	Dark clay with moderate vigor.
<b>Climate</b>	Warm during day and cold at night. Low rain during the harvest season.
<b>Harvest</b>	Hand picked, May 12th, 2007.
<b>Winemaking Highlights</b>	
<b>Winery</b>	Viña Cono Sur. Santa Elisa Estate. Chimbarongo.
<b>Ageing Process</b>	14 months in barrels, 1 month in stainless steel tanks.
<b>Date of bottling</b>	March, 2008 (In different times or plots).
<b>Laboratory Analysis</b>	
<b>Alcohol</b>	13,5 %vol
<b>Residual Sugar</b>	2,4 g/l
<b>Ph</b>	3,5
<b>Total acidity</b>	5,65 g/l



*Cono Sur*

