

ISLA NEGRA

Wine

Vintage 2015
Grape Carmenere 85% - Cabernet Sauvignon 15%
Valley Central Valley
Winemaker Cecilia Padilla

VINEYARD ORIGIN

Appellation Central Valley
Soil Alluvial and colluvial. Good permeable soils with medium organic matter content.
Climate Mediterranean with extended dry season
Viticulture practices Vertical trellis system.

HARVEST

Date April and May 2015
Type 30% Hand Picked 70% Mechanical
Yield 11,000 - 14,000Kg / Ha

RED VINIFICATION

Winery Viña Cono Sur / Chimbarongo
Type Vessel Stainless steel

AGING PROCESS IN TANKS

Type Container Stainless Steel
Duration 2 to 6Months (average)
Temperature 10°C

ANALYSIS

Alcohol 12,7%vol
Residual Sugar 5,52g/l
Ph 3,57
Free So2 37mg/l
Total So2 83mg/l
Total acidity 4,68gr/l tartaric
Volatile acidity 0,43g/l

TASTING NOTES

Appearance Bright
Colour Intense ruby red with violet hues
Aroma Fresh and fruity, black plums, ripe berries and a touch of coffee and chocolate.
Palate Well balanced, juicy with soft and velvety tannins. Medium body with a long and elegant finish.
Food pairing Meats, pastas, soft cheeses
Cellaring potential Drink now through 2018

ISLA NEGRA SEASHORE CARMENERE

