



Cono Sur
BICICLETA
 RESERVA



PINOT NOIR
 2018

Grape
 Appellation

Pinot Noir 100%
 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

Safr 2019. Almoço em 12/10/2021.