



GRANDES VINOS DE SAN PEDRO  
GRANDES VINOS DE CHILE

# KANKANA DEL ELQUI

**D.O.** Elqui Valley

**ASSEMBLAGE** 100% Syrah

**AGING** 18 months  
100% new French oak barrels

**ALCOHOL** 14.1%  
**TOTAL ACIDITY (C4H6O6)** 5.6 g/L  
**PH** 3.53  
**RESIDUAL SUGAR** 2.2 g/L

**ABOUT THE ORIGIN** This wine is made from a selection of grapes stemming from a special block of Syrah called “Solar N°10” This vineyard is the project that Viña San Pedro owns in the coastal Elqui Valley, which is planted on a coluvial soil, near to the Elqui River. The vines are trellised to a vertical shoot position, with controlled drip irrigation.

**HARVEST AND VINIFICATION** The growing period 2006-2007 began with a quite cold spring, followed by a slower blooming. This condition changed at the beginning of summer, which was warmer, due to the “La Niña” phenomenon, which even persisted through great part of the autumn. As a result, the grapes present good ripeness and retained a great natural acidity, obtaining fruity and fresh wines. The grapes were hand-picked, during the 3rd week of May. Vineyard’s yield was 4 tons/ha. The grapes were hand-picked, during the 3rd week of May. Vineyard’s yield was 4 tons/ha. Cold-maceration during 10 days. An alcoholic fermentation was carried out with controlled temperature between 29°C and 30° C. The must underwent 30 days of maceration inside 15,000 litres French oak vats, specially designed to elaborate this wine. 100% of the blend was kept in French oak barrels during 18 months.

**WINEMAKER’S NOTES** Color: deep and purple red colour.  
Aroma: elegant nose, with outstanding mineral and blueberries aromas, along with soft notes of tobacco, cinnamon, cedar and spices.  
Palate: a wine of elegant structure, with lots of fresh fruit and fantastic balance. It presents ripe, fat and silky tannins, a pleasant acidity and a wonderful finish.



KANKANA  
DEL ELQUI  
**2007**