



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%  
**TOTAL ACIDITY (C4H6O6)** 6.01 g/L  
**PH** 3.48  
**RESIDUAL SUGAR** 2.2 g/L

**ABOUT THE ORIGIN** This wine was made with selected grapes from a special plot of Syrah called “Solar 10” (plot 10). This vineyard is Viña San Pedro’s project in the coastal part of the Elqui Valley. It is planted in colluvial soil near to the River Elqui. The vines are trained along trellis using vertical shoot positioning and they are drip-irrigated.

**HARVEST AND VINIFICATION** The grapes were hand-harvested during the third week of May. The yields were 4 tons/ha. The 2007-2008 growing season began with a relatively cool spring, followed by slower flowering. This situation changed in early summer because of the “La Niña” phenomenon, which persisted through much of autumn. As a result, the grapes ripened well and retained good acidity, resulting in fresh and fruity wines. A cold maceration for 10 days. The alcoholic fermentation took place at a controlled temperature of between 29°C and 30°C. The must then spent 30 days macerating inside 15,000-litre French oak barrels that were specially designed for making these wines. 100% of the blend was aged in French oak barrels for 18 months.

**WINEMAKER’S NOTES** Colour: Deep purple-red colour.  
Aromas: The nose is elegant with pronounced aromas of minerals and blueberries, along with soft notes of tobacco, cinnamon, cedar and spices. Palate: This is a wine with elegant structure, a lot of fresh fruit and fantastic balance. It has ripe, rounded and silky tannins, pleasant acidity and a wonderful finish.



KANKANA  
DEL ELQUI  
**2008**