



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** 14.4%

**TOTAL ACIDITY (C4H6O6)** 6.0 g/L

**PH** 3.48

**RESIDUAL SUGAR** 3.1 g/L

**VOLATILE ACIDITY (C2H4O2)** 0.78 g/L

**ABOUT THE ORIGIN** This wine is produced with grapes from a specially selected block of Syrah, called Solar 10. This vineyard of just 6 hectares is a project of Viña San Pedro in the coastal area of the Elqui Valley, which is currently considered the northernmost border of winemaking in Chile. The vineyards are planted near the Elqui River on colluvial soils.

**HARVEST AND VINIFICATION** The 2008-2009 season started off with a very cool spring, which delayed the bud break by approximately three weeks in some areas. These conditions lead to moderately lower productions and, in turn, lower yields, providing excellent quality grapes for vinification. The grapes were harvested by hand during the fourth week of May, with yields of 1 kg per plant. Upon arrival to the cellar, the grapes were carefully selected and de-stemmed before being transferred to the 15,000 liter French oak tanks. The vinification process started with a cold maceration for 10 days, followed by a slow and controlled alcoholic fermentation at 29°C to 30°C (84.2°F to 86°F).

**WINEMAKER'S NOTES** Kankana del Elqui 2009 displays a deep red-purple color. The nose is elegant, with exceptional mineral and blueberry aromas that intermingle with soft notes of tobacco, cinnamon, cedar and spices. On the palate this wine has excellent structure with a lot of fresh fruit and has fantastic balance. This is a wine that can be enjoyed immediately or can be aged for up to 12 to 15 years.



KANKANA  
DEL ELQUI  
**2009**