



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 14.6%

TOTAL ACIDITY (C4H6O6) 6.11 g/L

PH 3.47

RESIDUAL SUGAR 3.2 g/L

VOLATILE ACIDITY (C2H4O2) 0.79 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 located in the coastal area of the Elqui Valley, which is currently considered the northernmost border for winemaking in Chile. The vineyards are planted near the Elqui River on colluvial soils.

HARVEST AND VINIFICATION The 2010 vintage was quite atypical; it began with a very cool spring, which delayed the budding by two to three weeks in some zones, followed by lower than average temperatures throughout the summer months. These particular climatic conditions have given this wine great freshness and excellent acidity. The grapes were harvested by hand during the fourth week of May, with yields of 1 kg per plant. Upon arrival to the winery the grapes were carefully selected by hand before being transferred to the 15,000 liter French oak tanks. The vinification process began with a cold maceration for 10 days, followed by a slow alcoholic fermentation at 29°C.

WINEMAKER'S NOTES Kankana del Elqui 2010 displays a deep red-violet color. The nose is elegant, with outstanding mineral and blueberry aromas that are combined with soft notes of tobacco, cinnamon, cedar and spice. On the palate this wine has excellent structure with a lot of fresh fruit, great balance, silky tannins and pleasant acidity. This wine can be enjoyed immediately or aged for 12 to 15 years.



KANKANA
DEL ELQUI
2010