



GRANDES VINOS
DE
SAN PEDRO

GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

KANKANA DEL ELQUI

D.O. Elqui Valley

ASSEMBLAGE 100% Syrah

AGING The wine was aged in French oak for 18 to 20 months and then an additional 18 months in the bottle, before going on general sale.

ALCOHOL 14.5%

TOTAL ACIDITY (C4H6O6) 5.7 g / L (C4H6O6)

PH 3.6

RESIDUAL SUGAR 2.6 g / L

ABOUT THE ORIGIN This wine was made using a selection of grapes from parcel 10, from a vineyard measuring just 6.7 hectares in size. This plantation is located in the coastal area of the Elqui Valley, which is currently considered the northernmost area for wine production in Chile. The soil is colluvial in origin and vineyards are planted on terraces over the Elqui River.

CLIMATE The 2012 harvest began with a shorter than usual spring. Summer temperatures were higher than during the previous two years, allowing for a good process of grape ripening. Despite the heat, the grapes retained their traditional freshness and good levels of acidity.

HARVEST Grapes were harvested by hand during the third week of May, with yields of 1kg per plant.

WINEMAKING PROCESS Following their arrival at the winery, grapes were selected and de-stemmed and subsequently placed in 12,000 liter tanks of French oak. Grapes then underwent pre-fermentation cold maceration (8°C) for ten days, prior to subsequent fermentation at a controlled temperature of 29°C.

WINEMAKER'S NOTES The 2012 Kankana del Elqui is a deep red-purple color. It has an elegant bouquet, with mineral and black olives notes. Graceful on the palate, the wine is intense with a well-defined character, accompanied by silky tannins and a well-balanced acidity.
The wine can be enjoyed immediately or aged for more than 15 years.



KANKANA
DEL ELQUI
2012