



GRANDES VINOS
DE
SAN PEDRO

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GRANDES VINOS DE CHILE

KANKANA DEL ELQUI

D.O. Valle del Elqui - Coast

VARIETY Syrah

ORIGIN The soils from block No. 10 of the Las Rojas sector in the Cutún field are colluvial with some Elqui river gravel deposits. The texture is silty clay; it is rich in minerals and also features traces of iron hydroxide.

VINEYARD'S AGE 19 years. Clonal plantation (300 Syrah clone).

CLIMATE As per usual, rain in the region did not exceed 40 mm of rainfall. The water required for growth and plant development always comes from melting snows from the Andes, which then travel down the river Elqui. Temperatures were quite similar to those of previous vintages (average maximum 23°C and average minimum 10°C) due to the proximity to the Pacific Ocean (20km from the vineyards in a straight line). It's important to note that the morning fog was present daily during spring and summer until noon, generating significant relative humidity which was dissipated by the winds that come in as from noon. It is also important to note that vintages are usually more regular than in other regions and that climatic conditions rarely change.

WINEMAKING The grapes were harvested by hand in 10 kg boxes during the second week of May. Six lots from different "micro-terroirs" were fermented in wooden vats (old French oak). A cold pre-fermentation maceration was carried during an average week, followed by fermentations of between 10 and 14 days using native yeasts.

Punching was carried out during the first stage of fermentation (up to a density of 1070), followed by very short pumping sessions during the second part of the fermentation (density of 1070 up to density 1000), so as to perform very gentle extractions over time. Then came the post-fermentation maceration during 15 to 20 days, depending on each batch. Malolactic fermentation subsequently occurred spontaneously in the barrels.



KANKANA
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2013

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AGEING 18 months in French oak barrels with 60% new oak, 30% first use and 10% second use.
Kankana de Elqui 2013 was bottled in June 2015.

ALCOHOL 14.3°
TOTAL ACIDITY (C₄H₆O₆) 6.2 g/L (C4H6O6)
PH 3.52
RESIDUAL SUGAR 2.6g/L

TASTING NOTES Kankana del Elqui features a deep red-purple color. The nose is elegant with pepper, raw ham and black olive notes. The mouthfeel is elegant and mineral, with a defined character, accompanied by soft tannins and a juicy acidity.



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