



GRANDES VINOS  
DE  
SAN PEDRO

GRANDES VINOS DE SAN PEDRO  
GRANDES VINOS DE CHILE

# KANKANA DEL ELQUI

**D.O.** Valle del Elqui - Coast

**VARIETY** Syrah

**ORIGIN** The grapes selected for this wine come from Block 10 of a mere 6.7-hectare vineyard. Considered the northern frontier of Chilean winemaking, this project is situated in the coastal zone of the Elqui Valley. The vineyards are planted on the Elqui River's second terrace with coluvial soils.

A thick morning fog, referred to as "camanchaca", leaves the coast very dry. Given the vineyard's east-west sun exposure and the absence of mountains between the ocean and the vines, the strong winds from this dry coast incline the plants to a more eastern orientation.

**VINEYARD'S AGE** The vineyard is 16 years old, planted with ungrafted Clone 174. There are 5,000 plants per hectare.

**HARVEST** Grapes were handpicked during the second week of May with a 1 kg yield per plant. Upon arriving to the bodega, they underwent a second selection and destemming before a pre-fermentation cold maceration in 12,000-liter French oak tanks. After six days of cold maceration at 8°C, fermentation took place at a controlled temperature of 29°C.

**AGING** Ninety percent was aged in barrels (50% new, 50% used) and 10% in French oak foudres for around 18-20 months. The wine then aged for 18 months in bottle prior to entering the market.

**ALCOHOL** 14.4°  
**TOTAL ACIDITY (C<sub>4</sub>H<sub>6</sub>O<sub>6</sub>)** 6.8 g/L (C4H6O6)  
**PH** 3.48  
**RESIDUAL SUGAR** 2.8 g/L

**TASTING NOTES** Kankana del Elqui has a deep red-violet coloring. The nose is elegant, with mineral notes such as graphite, as well as white pepper, charcuterie and black olive aromas. Refined in mouth with a marked acidity, this wine is juicy with silky tannins. A wine to be enjoyed immediately or aged for up to 15 years.



KANKANA  
DEL ELQUI  
**2014**