

# KANKANA DEL ELQUI

*This iconic wine from Viña San Pedro honours the Kankana hill in the coastal part of the Elqui Valley, which is currently considered to be the northern frontier for Chilean wine production. The story goes that Kankana radiates a special energy that is attuned with the clearest skies on Earth. This privileged environment makes it possible to produce an unrivalled Syrah.*

## Syrah 2015

### D.O

Elqui Valley - Costa (coast)

### VARIETAL COMPOSITION

100% 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.

### 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.

### WINEMAKER'S 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.



Alcohol: 14,7% Total Acidity (C4H6O6): 5.82 g/L PH: 3.72 Residual Sugar 3.65 g/L

**SAN PEDRO**  
—EST. 1865—