



ISLA NEGRA

WEST BAY

Wine

Vintage	2014
Grape	Cabernet Sauvignon 85% / Merlot 15%
Valley	Central valley
Winemaker	Cecilia Padilla

VINEYARD ORIGIN

Appellation	Central Valley
Soil	Alluvial and colluvial, with good permeability and low fertility
Climate	Mediterranean with extended dry season
Viticulture practices	Vertical trellis system, drip irrigation

HARVEST

Date	March - April
Type	50 % Hand Picked - 50 % Mechanical
Yield	12.000 - 15.000 kg./ha

VINIFICATION

Winery	Viña Cono Sur / Chimbarongo
Yeast strain	Sacharomyces Bayanus
Fermentation	7 Days, Temperature 26-28°C
Type Vessel	Stainless steel
Malolactic	Yes, 100%

AGING PROCESS IN TANKS

Type Container	Stainless steel tanks
Duration	At least 4 months
Temperature	14-15°C

ANALYSIS

Alcohol	12,2 %vol
Residual Sugar	5,95 g/l
Ph	3,50
Total acidity	4,95 gr/l tartaric
Volatile acidity	0,36 g/l

TASTING NOTES

Appearance	Bright.
Colour	Intense ruby red with violet hues
Aroma	Clean and expressive. Fruity, black plums, ripe berries and a touch of coffee and chocolate
Palate	Juicy palate, soft tannins, harmonious, full bodied and a long finish.
Food pairing	Red Meats, aged cheeses and pastas
Cellaring potential	Drink now through 2018

