



VIÑA DEL PEDREGAL

SINCE 1825



AVES DEL SUR

Gran Reserva

WINE OF CHILE

LINE	Gran Reserva
VARIETY	CARMENÈRE
COMPOSITION	100% Carmenère
VINTAGE	2014
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: Beginning of May
Cold Soaking	: 5 days
Yeast	: Zymaflore F-15
T° Fermentation	: 22 - 26 °C
Pump-Overs	: 3 daily
Total Skin Contact	: 25 days
Filtration	: No

AGEING PROCESS

Time in Barrel	: 18 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 50% / 2nd year 50%
Ageing Potential	: 8 years

ANALYSIS

Alcohol	: 14.5%
Residual Sugar	: 3.6 g/l
Total Acidity	: 3.48 g/l
pH	: 3.61 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Deep ruby red color with violet tints. Intense aroma of sour cherries and black plums sustained by toasted notes. Its velvety tannins taste sweet and ripe, while its black fruits are complemented by dark chocolate and black pepper. Unforgettable.