



VIÑA DEL PEDREGAL

SINCE 1825



Kingfisher

AVES DEL SUR

Reserva

WINE OF CHILE



LINE	Reserva
VARIETY	CARMENÈRE
COMPOSITION	100% Carmenère
HARVEST	2017
CAPACITY	750 ml
APPELLATION	D.O. Valle del Claro
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam Clay

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	: 8 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 20% / 2nd year 50% / 3rd year 30%
Ageing Potential	: 6 years

ANALYSIS

Alcohol	: 14%
Residual Sugar	: 2.4 g/l
Total Acidity	: 3.19 g/l
pH	: 3.6 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Deep red color with violet tones. Great typicity and aromatic intensity, highlights cherry and black plum aromas accompanied by some toasted and smoked notes. The palate is smooth, juicy and tasty. It dominates the ripe red fruit and spices that derive in deep end of dark chocolate. Exquisite balance supports his elegant personality.