



VIÑA DEL PEDREGAL

SINCE 1825



Quail

AVES DEL SUR

Reserva

WINE OF CHILE



LINE	Reserva
VARIETY	CHARDONNAY
COMPOSITION	100% Chardonnay
HARVEST	2017
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam / Sandy

VINIFICATION PROCESS

Harvest	: Beginning of April
Cold Soaking	: 8 hours
Yeast	: Lalvin CY3079
T° Fermentation	: 12 - 18 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

AGEING PROCESS

Time in Barrel	: 8 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 20% / 2nd year 40% / 3rd year 40%
Ageing Potential	: 6 years

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 4.68 g/l
Total Acidity	: 2.77 g/l
pH	: 3.51 g/l

Serving Temperature 13°C / 55°F

TASTING NOTES

Bright yellow color with faint green reflections. Deep aromatic impression with development of aromas of white peach, banana, lychee and a delicate citrus note, mixed with soft aromas of toasted hazelnut and vanilla. With a soft mouth and a voluminous and balanced structure. Good acidity, in which ripe subtropical fruit flavors reappear, with notes of vanilla and toasted hazelnuts. Persistent and elegant ending.