



VIÑA DEL PEDREGAL

SINCE 1825



Duck

AVES DEL SUR

Reserva

WINE OF CHILE



LINE	Reserva
VARIETY	CABERNET SAUVIGNON
COMPOSITION	100% Cabernet Sauvignon
HARVEST	2016
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam with stones at different deepness

VINIFICATION PROCESS

Harvest	: End of April
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	: 10 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	: 3.25 g/l
Total Acidity	: 3.31 g/l
pH	: 3.68 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Intense ruby red color. Great characteristic aromatic intensity, where aromas of blackberries, cassis and black plum stand out, mixed with notes of coffee and vanilla. Powerful and generous on the palate, ripe and well-structured tannins are interspersed with notes of pepper, tobacco and toasted notes from aging in barrels. Exquisite ending, great persistence and balance.