



VIÑA DEL PEDREGAL
SINCE 1825



Peacock

AVES DEL SUR

Reserva

WINE OF CHILE



LINE	Reserva
VARIETY	SAUVIGNON BLANC
COMPOSITION	100% Sauvignon Blanc
HARVEST	2018
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: Beginning of March
Cold Soaking	: 10 hours
Yeast	: Be Thiol
T° Fermentation	: 12 - 16 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

AGEING PROCESS

Time in Barrel	: -
Type of Barrel	: -
Age of Barrel	: -
Ageing Potential	: 6 years

ANALYSIS

Alcohol	: 13%
Residual Sugar	: 1.95 g/l
Total Acidity	: 3.82 g/l
pH	: 3.37 g/l

Serving Temperature 13°C / 55°F

TASTING NOTES

Pale yellow with green, bright notes. Intense aromas of pyria, grapefruit, with light herbal notes, anise and asparagus. The palate is complex, with notes of tangerine and a certain minerality supported by a vibrant and fresh acidity that leads to a pleasant and refreshing finish.