



VIÑA DEL PEDREGAL
SINCE 1825



Sparrow Hawk

AVES DEL SUR

Reserva

WINE OF CHILE



| | |
|-----------------------|---------------------------|
| LINE | Reserva |
| VARIETY | SYRAH |
| COMPOSITION | 100% Syrah |
| HARVEST | 2017 |
| CAPACITY | 750 ml |
| APPELLATION | D.O. Valle del Loncomilla |
| TRELLIS SYSTEM | Vertical Shoot position |
| SOIL TYPE | Loam Clay |

VINIFICATION PROCESS

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|--------------------|-------------------|
| Harvest | : Middle 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 | : 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 | : 4.1 g/l |
| Total Acidity | : 3.48 g/l |
| pH | : 3.57 g/l |

Serving Temperature 18°C / 64°F

TASTING NOTES

Deep ruby red color. Great aromatic intensity in which aromas of cherry, cranberry, chocolate, coffee bean and tobacco are revealed. The palate is full-bodied, concentrated, with ripe and rounded tannins. With a sweet mouth, flavors of black cherry, nutmeg, vanilla, cloves and a smooth note of smoked meat are developed. Elegant and pleasant final persistence.