



VIÑA DEL PEDREGAL

SINCE 1825



AVES del SUR

WINE OF CHILE



LINE	Varietal
VARIETY	MERLOT ROSE
COMPOSITION	100% Merlot
HARVEST	2018
CAPACITY	750 ml
APELLATION	Loncomilla
TRELLIS SYSTEM	Espaldera
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: Middle of March
Cold Soaking	: 6 hours
Yeast	: Arpege
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	: 4 years

ANALYSIS

Alcohol	: 12.5%
Residual Sugar	: 6.65 g/l
Total Acidity	: 4.09 g/l
pH	: 3.25 g/l

Serving Temperature 13°C / 55°F

TASTING NOTES

Luminous raspberry pink color. Aromas of great fruit intensity They emphasize notes of raspberry, cherry, and rose petal. The palate is juicy, sweetly balanced in acidity. Tropical fruit flavors appear mixed with soft citrus tones. Final clean, fresh and persistent.