



VIÑA DEL PEDREGAL

SINCE 1825



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CARTA VIEJA

Family Collection

GRAN RESERVA



LINE	Family Collection - Gran Reserva
VARIETY	CARMENÈRE
COMPOSITION	100% Carmenère
VINTAGE	2014
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: Beginning of May
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	: 18 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 50% / 2nd year 50%
Ageing Potential	: 6 years

ANALYSIS

Alcohol	: 14.5%
Residual Sugar	: 3.6 g/l
Total Acidity	: 3.48 g/l
pH	: 3.61 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Deep ruby red color with violet hints. Intense aromas of cherries and black plums supported by mild toasted and smoky notes. Its velvety tannins are sweet and developed, while its black fruits notes are married with black bitter chocolate and pepper. Unforgettable.