



VIÑA DEL PEDREGAL

SINCE 1825



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# CARTA VIEJA

*Family Collection*

GRAN RESERVA



<b>LINE</b>	Family Collection - Gran Reserva
<b>VARIETY</b>	<b>CABERNET SAUVIGNON</b>
<b>COMPOSITION</b>	100% Cabernet Sauvignon
<b>VINTAGE</b>	2016
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	D.O. Valle del Loncomilla
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Loam

## 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	: 30 days
Filtration	: No

## AGEING PROCESS

Time in Barrel	: 12 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 50% / 2nd year 50%
Ageing Potential	: 8 years

## ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 4.65 g/l
Total Acidity	: 3.28 g/l
pH	: 3.66 g/l

Serving Temperature 18°C / 64°F

## TASTING NOTES

It has a cherry red color with aromas of cassis, black cherry, coffee and spicy notes. In the mouth, it is concentrated and structured, with ripe red fruit, toffee and chocolate. The tannins are firm and well integrated. Its finish is long and persistent.