



**VIÑA DEL PEDREGAL**  
SINCE 1825



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# CARTA VIEJA

LIMITED RELEASE  
— RESERVA —

<b>LÍNEA</b>	Limited Release - Reserva
<b>VARIETY</b>	<b>LATE HARVEST</b>
<b>COMPOSITION</b>	50% Sauvignon Blanc - 25% Viognier 15% Gewürtztraminer - 10% Riesling
<b>HARVEST</b>	2013
<b>CAPACITY</b>	500 ml
<b>APELLATION</b>	D.O. Valle del Loncomilla
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Loam

## VINIFICATION PROCESS

Harvest	: Middle of May
Cold Soaking	: -
Yeast	: Zymaflore ST
T° Fermentation	: 12 - 16 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

## AGEING PROCESS

Time in Barrel	: 30 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 20% / 2nd year 50% / 3rd year 30%
Ageing Potential	: 6 years

## ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 102.08 g/l
Total Acidity	: 3.45 g/l
pH	: 3.52 g/l

Serving Temperature 12°C / 54°F

## TASTING NOTES

It is lusciously sweet and fruity with a crisp natural acidity that balances the sweetness and gives the palate length and freshness on the finish. Remembrance of lemon blossom, white peaches and Turkish delights.