



VIÑA DEL PEDREGAL

SINCE 1825



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# CARTA VIEJA

LIMITED RELEASE

— RESERVA —



<b>LINE</b>	Limited Release - Reserva
<b>VARIETY</b>	<b>MERLOT</b>
<b>COMPOSITION</b>	100% Merlot
<b>HARVEST</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 / Sandy

## VINIFICATION PROCESS

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	: 13.5%
Residual Sugar	: 2.42 g/l
Total Acidity	: 3.21 g/l
pH	: 3.61 g/l

Serving Temperature 18°C / 64°F

## TASTING NOTES

Intense red purple colour with some blue reflections. Great fruit character, blackberries, black cherries and blueberries flavours are emphasized. Wide on the palate, round and well structured tannins, slightly spicy where is integrated with roasted coffee and semi-bitter chocolate.