



VIÑA DEL PEDREGAL

SINCE 1825



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# CARTA VIEJA

WINE OF CHILE

<b>LINE</b>	Varietal
<b>VARIETY</b>	<b>SAUVIGNON BLANC</b>
<b>COMPOSITION</b>	100% Sauvignon Blanc
<b>HARVEST</b>	2018
<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 February
Cold Soaking	: 8 hours
Yeast	: Be Thiol and ALS
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	: 2.03 g/l
Total Acidity	: 4.12 g/l
pH	: 3.28 g/l

Serving Temperature 13°C / 55°F

## TASTING NOTES

Bright yellow color with green reflections. Fresh, clean and intense nose. White currant, fresh herb and lime aromas are highlighted, with asparagus and mineral notes. Big balance and texture and a long elegant finish.