



VIÑA DEL PEDREGAL

SINCE 1825



THE 7<sup>th</sup> GENERATION  
Wine of Chile

<b>LINE</b>	Gran Reserva
<b>VARIETY</b>	<b>CARMENÈRE</b>
<b>COMPOSITION</b>	100% Carmenère
<b>VINTAGE</b>	2014
<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	: Early 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	: 8 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.