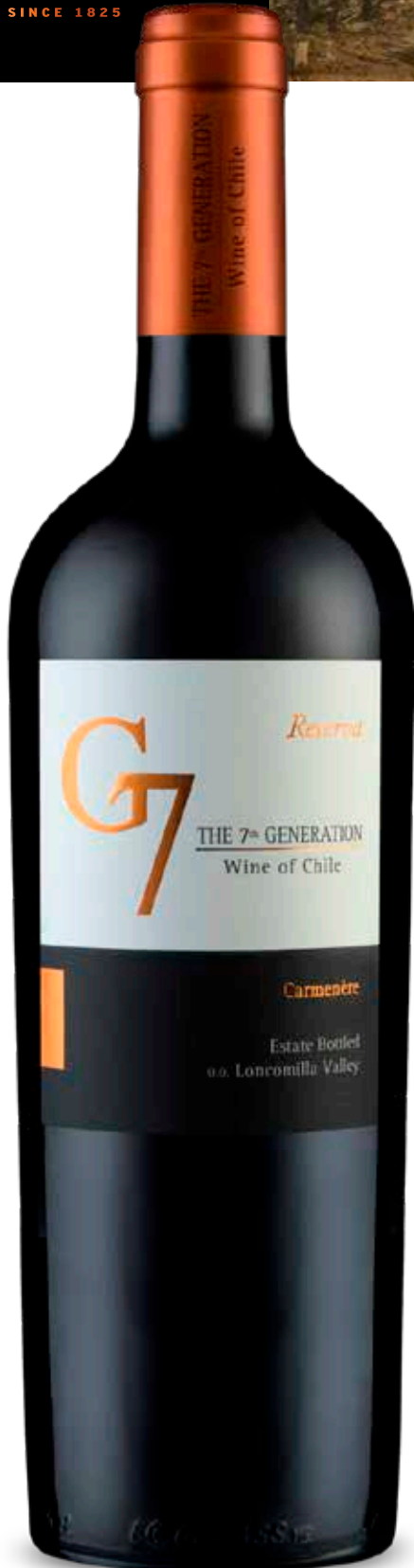




VIÑA DEL PEDREGAL

SINCE 1825



G7

THE 7th GENERATION
Wine of Chile

LINE	Reserva
VARIETY	CARMENÈRE
COMPOSITION	100% Carmenère
HARVEST	2017
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam Clay

VINIFICATION PROCESS

Harvest	: Beginning of 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	: 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	: 14%
Residual Sugar	: 2.4 g/l
Total Acidity	: 3.19 g/l
pH	: 3.6 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Deep red with violet tints. Intense aromas of cherries and black plums accompanied with smoky and spicy notes. Flavors of black fruit, black pepper and bitter chocolate. It is soft and persistent on the palate with delicate and ripe tannins.