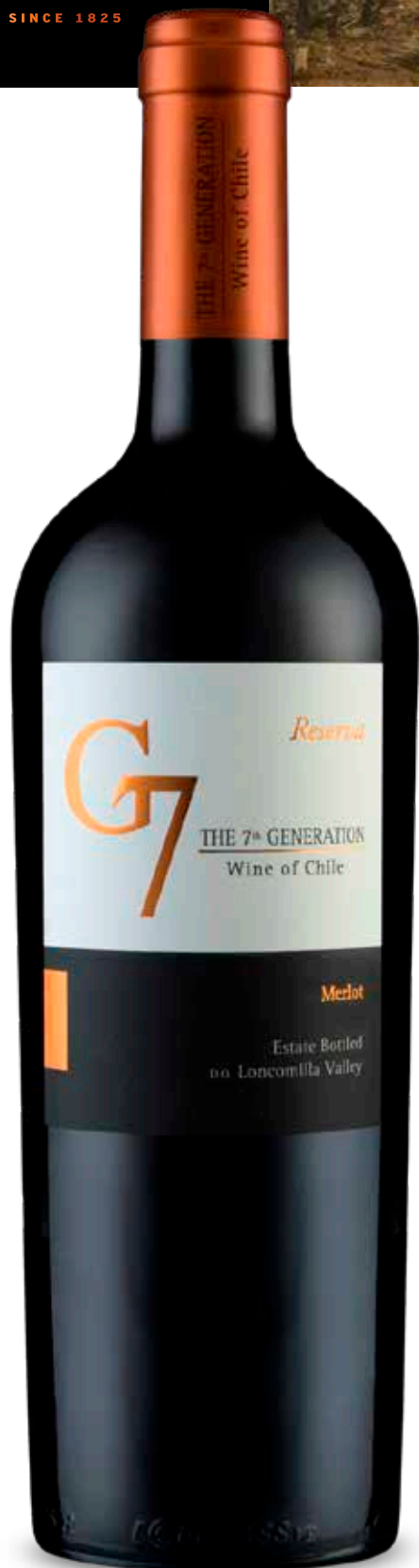




VIÑA DEL PEDREGAL

SINCE 1825



G7

THE 7th GENERATION

Wine of Chile

LINE	Reserva
VARIETY	MERLOT
COMPOSITION	100% Merlot
HARVEST	2016
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam Clay

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

Deep red with soft bluish tints. The nose is filled with aromas of blackberries, black cherries and blueberries. The palate is round and ample with smooth tannins. Sweet spices, butterscotch and chocolate add to a great ending.