



VIÑA DEL PEDREGAL

SINCE 1825



G7

THE 7th GENERATION

Wine of Chile

LINE	Reserva
VARIETY	SYRAH
COMPOSITION	100% Syrah
HARVEST	2017
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	: 14%
Residual Sugar	: 4.1 g/l
Total Acidity	: 3.48 g/l
pH	: 3.57 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Deep red ruby with violet tints. The nose shows marked scents of blackberries, blueberries, black cherries, chocolate and coffee. Its ripe black fruit flavors are mixed with sweet notes of toffee, vanilla and toasted hazelnuts. Persistent finish.