



VIÑA DEL PEDREGAL

SINCE 1825



THE 7th GENERATION
Wine of Chile

LINE	Varietal
VARIETY	MERLOT
COMPOSITION	100% Merlot
HARVEST	2018
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: Beginning of April
Cold Soaking	: 3 days
Yeast	: BP 725 and AWRI 796
T° Fermentation	: 20 - 25 °C
Pump-Overs	: 3 daily
Total Skin Contact	: 15 days
Filtration	: Yes

AGEING PROCESS

Time in Barrel	: -
Type of Barrel	: -
Age of Barrel	: -
Ageing Potential	: 4 years

ANALYSIS

Alcohol	: 13%
Residual Sugar	: 2.34 g/l
Total Acidity	: 3.19 g/l
pH	: 3.58 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Red-purple color with violet tones. Aromas of cherries, raspberries and strawberries. A gentle wine with round sweet tanins.