



VIÑA DEL PEDREGAL

SINCE 1825



Eagle



AVES DEL SUR

Gran Reserva

WINE OF CHILE

LINE	Gran Reserva
VARIETY	CHARDONNAY
COMPOSITION	100% Chardonnay
VINTAGE	2017
CAPACITY	750 ml
APELLATION	D.O. Valle de Casablanca
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: Middle of April
Cold Soaking	: 10 hours
Yeast	: CY3079
T° Fermentation	: 12 - 16 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

AGEING PROCESS

Time in Barrel	: 12 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 100%
Ageing Potential	: 8 years

ANALYSIS

Alcohol	: 14%
Residual Sugar	: 4.33 g/l
Total Acidity	: 3.65 g/l
pH	: 3.38 g/l

Serving Temperature 12°C / 54°F

TASTING NOTES

Elegant and exquisite example of Casablanca. It combines refined notes of tropical fruit and soft citrus aromas with pleasant toasted notes from its aging in barrels. The palate is creamy, intense and balanced. Flavors of apricot, ripe banana and passion fruit are combined with notes of toasted hazelnuts and vanilla, giving a deep and pleasant finish.