



VIÑA DEL PEDREGAL

SINCE 1825



Swallow

# AVES DEL SUR

WINE OF CHILE



<b>LINE</b>	Varietal
<b>VARIETY</b>	<b>MERLOT</b>
<b>COMPOSITION</b>	100% Merlot
<b>HARVEST</b>	2018
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	Loncomilla
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	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. Sweet aromas of ripe fruit such as black cherries and plums are mixed with soft notes of vanilla and caramel. Of soft and tasty palate, it emphasizes its fleshy and silky texture, in which black fruit flavors stand out. Great character that supports its broad end.