



VIÑA DEL PEDREGAL

SINCE 1825



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# CARTA VIEJA

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>	D.O. Valle del 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

Crimson red color with violet shades. Elegant expression of fresh red fruit such as raspberries, strawberries and plum jam aromas are mixed with soft notes of vanilla and caramel. Silky and full on the palate. Soft tannins mix with toffee notes and a touch of roasted coffee. It is a well balanced wine with a pleasant finish.