



VIÑA DEL PEDREGAL

SINCE 1825



G7

THE 7th GENERATION

Wine of Chile

LINE	Reserva
VARIETY	CABERNET SAUVIGNON
COMPOSITION	100% Cabernet Sauvignon
HARVEST	2016
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam with stones at different deepness

VINIFICATION PROCESS

Harvest	: End 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	: 10 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	: 3.25 g/l
Total Acidity	: 3.31 g/l
pH	: 3.68 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Intense red cherry color. Aromas of red fruits with vanilla and coffee notes. In the palate, it has a firm structure, with flavors of blackberries, blueberries and cassis mixed with delicate toasted notes of its barrel aging. Long and fruity aftertaste.