



VIÑA DEL PEDREGAL

SINCE 1825



G7

THE 7th GENERATION

Wine of Chile

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

VINIFICATION PROCESS

Harvest	: Beginning of March
Cold Soaking	: 8 hours
Yeast	: Anchor NT116
T° Fermentation	: 12 - 16 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

AGEING PROCESS

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

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 4.59 g/l
Total Acidity	: 3.6 g/l
pH	: 3.33 g/l

Serving Temperature 15°C / 59°F

TASTING NOTES

Bright, clean yellow color. Aromas of peaches, pears and apricots complemented with citrus notes. A voluminous and tasty wine, full of fruit and freshness.