



VIÑA DEL PEDREGAL

SINCE 1825



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# CARTA VIEJA

LIMITED RELEASE

— RESERVA —



<b>LÍNEA</b>	Limited Release - Reserva
<b>VARIETY</b>	<b>CHARDONNAY</b>
<b>COMPOSITION</b>	100% Chardonnay
<b>HARVEST</b>	2017
<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 / Sandy

## VINIFICATION PROCESS

Harvest	: Beginning of April
Cold Soaking	: 8 hours
Yeast	: Lalvin CY3079
T° Fermentation	: 12 - 18 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

## AGEING PROCESS

Time in Barrel	: 8 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 20% / 2nd year 40% / 3rd year 40%
Ageing Potential	: 6 years

## ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 4.68 g/l
Total Acidity	: 2.77 g/l
pH	: 3.51 g/l

Serving Temperature 13°C / 55°F

## TASTING NOTES

Bright yellow colour. Deep aromatic impression, with a develop of white peaches, banana, lychee and a delicate citric note, mixed with soft roasted hazelnut and vanilla aromas. Wide and generous on the palate, with a good acidity balance that make the fruit more present, along with an agreeable roasted note of its ageing in barrels. Persistent and elegant finish.