



VIÑA DEL PEDREGAL

SINCE 1825



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CARTA VIEJA

LIMITED RELEASE

— RESERVA —



LINE	Limited Release - 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

Bright red ruby. Good impression of blackberries, cassis, vanilla and clove aromas. Powerful and generous on the palate, with mature and well structured tannins. Soft notes of pepper, tobacco and vanilla are interviewing with a deep and sweet black fruit. Delicious finish with a great persistence and equilibrium.