



VIÑA DEL PEDREGAL

SINCE 1825



THE 7<sup>th</sup> GENERATION

Wine of Chile

<b>LINE</b>	Gran Reserva
<b>VARIETY</b>	<b>CHARDONNAY</b>
<b>COMPOSITION</b>	100% Chardonnay
<b>VINTAGE</b>	2017
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	D.O Valle de Casablanca
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Loam

#### VINIFICATION PROCESS

Harvest	: Middle of April
Cold Soaking	: 10 hours
Yeast	: CY3079
T° Fermentation	: 12 - 16 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

#### AGEING PROCESS

Time in Barrel	: 12 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 100%
Ageing Potential	: 8 years

#### ANALYSIS

Alcohol	: 14%
Residual Sugar	: 4.33 g/l
Total Acidity	: 3.65 g/l
pH	: 3.38 g/l

Serving Temperature 12°C / 54°F

#### TASTING NOTES

Yellow color with hints of green. Mixed tropical fruit aromas with toasty notes that are highlighted by ripe banana, passion fruit, toasted almonds and a pleasant lactic note. The palate is creamy, balanced and has an equilibrated natural acidity. Flavors of apricot, banana, and passion fruit stand out and are complemented by notes of vanilla and toasted nuts. A complex and concentrated wine typical of the Casablanca Valley.