



VIÑA DEL PEDREGAL

SINCE 1825



G7

THE 7th GENERATION
Wine of Chile

LINE	Gran Reserva
VARIETY	CABERNET SAUVIGNON
COMPOSITION	100% Cabernet Sauvignon
VINTAGE	2016
CAPACITY	750 ml
APELLATION	Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam

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	: 30 days
Filtration	: No

AGEING PROCESS

Time in Barrel	: 12 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 50% / 2nd year 50%
Ageing Potential	: 8 years

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 4.65 g/l
Total Acidity	: 3.28 g/l
pH	: 3.66 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

It has a cherry red color with aromas of cassis, black cherry, coffee and spicy notes. In the mouth, it is concentrated and structured, with ripe red fruit, toffee and chocolate. The tannins are firm and well integrated. Its finish is long and persistent.