



VIÑA DEL PEDREGAL

SINCE 1825



G7

THE 7th GENERATION

Wine of Chile

LINE	Varietal
VARIETY	MERLOT ROSE
COMPOSITION	100% Merlot
HARVEST	2018
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Espaldera
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: Middle of March
Cold Soaking	: 6 hours
Yeast	: Arpege
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	: 11.82 g/l
Total Acidity	: 6.96 g/l
pH	: 3.23 g/l

Serving Temperature 13°C / 55°F

TASTING NOTES

Intense pink color. An explosion of raspberries, strawberries and rose petals. Fresh and juicy, with a solid acidity.