



VIÑA DEL PEDREGAL

SINCE 1825



G7

THE 7th GENERATION

Wine of Chile

LINE	Varietal
VARIETY	SAUVIGNON BLANC
COMPOSITION	100% Sauvignon Blanc
HARVEST	2018
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: End of February
Cold Soaking	: 8 hours
Yeast	: Be Thiol and ALS
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	: 12.5%
Residual Sugar	: 2.03 g/l
Total Acidity	: 4.12 g/l
pH	: 3.28 g/l

Serving Temperature 13°C / 55°F

TASTING NOTES

Bright, clean yellow color with greenish gleams. Aromas of citrus herbs and grapefruit. A fresh and crisp wine that leaves memories of stone fruits.