



VIÑA DEL PEDREGAL

SINCE 1825



Falcon

AVES DEL SUR

Gran Reserva

WINE OF CHILE

LINE	Gran Reserva
VARIETY	CABERNET SAUVIGNON
COMPOSITION	100% Cabernet Sauvignon
VINTAGE	2016
CAPACITY	750 ml
APELLATION	D.O. 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

Intense cherry red color with some bluish reflections. Great aromatic tipicad, highlights cassis aromas, black cherry, coffee and spicy notes. Structured mouth, powerful and of great personality, which complements perfectly with ripe red fruit, toffee and chocolate. Its tannins are firm, with good evolution and well integrated. Intense, long and persistent finish.