



VIÑA DEL PEDREGAL

SINCE 1825



Rooster

AVES DEL SUR

Reserva

WINE OF CHILE



LINE	Reserva
VARIETY	MERLOT
COMPOSITION	100% Merlot
HARVEST	2016
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam / Sandy

VINIFICATION PROCESS

Harvest	: Middle of April
Cold Soaking	: 5 days
Yeast	: Zymaflore F-15
T° Fermentation	: 22 - 26 °C
Pump-Overs	: 3 daily
Total Skin Contact	: 25 days
Filtration	: No

AGEING PROCESS

Time in Barrel	: 8 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 20% / 2nd year 50% / 3rd year 30%
Ageing Potential	: 6 years

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 2.42 g/l
Total Acidity	: 3.21 g/l
pH	: 3.61 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Deep red color with violet notes. On the nose, aromas of berries and black cherries stand out, with spicy notes. The palate is round, of great structure and volume, with soft and mature tannins. The black fruit flavors complement perfectly with notes of oak, vanilla and butterscotch. Balanced wine and great final.