



VIÑA DEL PEDREGAL

SINCE 1825



Woodpecker

# AVES DEL SUR

WINE OF CHILE



<b>LINE</b>	Varietal
<b>VARIETY</b>	<b>CABERNET SAUVIGNON</b>
<b>COMPOSITION</b>	100% Cabernet Sauvignon
<b>HARVEST</b>	2018
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	Loncomilla
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Clay with gravel in depth

## VINIFICATION PROCESS

Harvest	: Middle of April
Cold Soaking	: 3 days
Yeast	: BP 725 and AWRI 796
T° Fermentation	: 20 - 25 °C
Pump-Overs	: 3 daily
Total Skin Contact	: 15 days
Filtration	: Yes

## AGEING PROCESS

Time in Barrel	: -
Type of Barrel	: -
Age of Barrel	: -
Ageing Potential	: 4 years

## ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 2.14 g/l
Total Acidity	: 3.41 g/l
pH	: 3.6 g/l

Serving Temperature 18°C / 64°F

## TASTING NOTES

Attractive ruby red color. It has a characteristic fruity nose dominated by aromas of cherries, blackberries and currants. The palate has a soft, wide and voluptuous entry. The softness of its tannins are integrated with pleasant flavors of red fruits, chocolate and coffee. Exquisite balance and elegant final persistence.