



VIÑA DEL PEDREGAL
SINCE 1825



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CARTA VIEJA

LIMITED RELEASE

— RESERVA —

LINE	Limited Release - Reserva
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	: Beginning of March
Cold Soaking	: 10 hours
Yeast	: Be Thiol
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	: 6 years

ANALYSIS

Alcohol	: 13%
Residual Sugar	: 1.95 g/l
Total Acidity	: 3.82 g/l
pH	: 3.37 g/l

Serving Temperature 13°C / 55°F

TASTING NOTES

Yellow pale with green notes, bright. Intense aroma to pineapple, grapefruit with slight herbaceous, anise and asparagus notes. Complex on the palate, with mandarin orange notes and some mineral-like supported in a vibrant and fresh acidity that carry to a pleasant and refreshing finish.