



VIÑA DEL PEDREGAL

SINCE 1825



SINCE 1825

CARTA VIEJA

WINE OF CHILE

LINE	Varietal
VARIETY	CARMENÈRE
COMPOSITION	100% Carmenère
HARVEST	2018
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam Clay

VINIFICATION PROCESS

Harvest	: End 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	: 2.37 g/l
Total Acidity	: 3.5 g/l
pH	: 3.52 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Bright red color with a bluish background. Great typicity and aromatic intensity with wild black fruit aromas accompanied by a slightly spicy touch. Silky, concentrated and creamy texture. Wild fruit merges with toffee and cinnamon flavors. Good balance and mouth-filling finish.