



VIÑA DEL PEDREGAL

SINCE 1825



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# CARTA VIEJA

WINE OF CHILE



<b>LINE</b>	Varietal
<b>VARIETY</b>	<b>CHARDONNAY</b>
<b>COMPOSITION</b>	100% Chardonnay
<b>HARVEST</b>	2018
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	D.O. Valle del Loncomilla
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Loam Clay

## VINIFICATION PROCESS

Harvest	: Beginning of March
Cold Soaking	: 8 hours
Yeast	: Anchor NT116
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	: 4 years

## ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 4.59 g/l
Total Acidity	: 3.6 g/l
pH	: 3.33 g/l

Serving Temperature 15°C / 59°F

## TASTING NOTES

Bright yellow color with fine green tints. Elegant and fresh aromas of ripe tropical fruits. Pear, apricot and passion fruit fragrances are emphasized and merge with soft notes of vanilla. Voluminous mouth, creamy and elegant texture with an excellent balance between sweetness and acidity.