



VIÑA DEL PEDREGAL

SINCE 1825



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CARTA VIEJA

WINE OF CHILE

LINE	Varietal
VARIETY	MERLOT ROSE
COMPOSITION	100% Merlot
HARVEST	2018
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Espaldera
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: Middle of March
Cold Soaking	: 6 hours
Yeast	: Arpege
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	: 12.5%
Residual Sugar	: 6.65 g/l
Total Acidity	: 4.09 g/l
pH	: 3.25 g/l

Serving Temperature 13°C / 55°F

TASTING NOTES

Striking pink raspberry color. Great fruit intensity, with raspberry, cherry and rose petal aromas. It is fruity, fresh and long in the mouth with intense tropical fruit, mandarin and lime flavors supported by a fresh and balanced acidity. The finish is clean, fresh and persistent.