



VIÑA DEL PEDREGAL

SINCE 1825



Emperor Penguin

# AVES DEL SUR

*Reserva*

WINE OF CHILE

<b>LINE</b>	Reserva
<b>VARIETY</b>	<b>GEWÜRZTRAMINER</b>
<b>COMPOSITION</b>	100% Gewürztraminer
<b>HARVEST</b>	2017
<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

## VINIFICATION PROCESS

Harvest	: Middle of February
Cold Soaking	: 6 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	: 12.5%
Residual Sugar	: 4.88 g/l
Total Acidity	: 3.31 g/l
pH	: 3.2 g/l

Serving Temperature 13°C / 55°F

## TASTING NOTES

Attractive yellow color with green highlights. Characteristic and intense nose to petal of rose, accompanied with notes of orange blossoms and lychee. The palate is expressive and complex where the citrus flavors are mixed with floral aromas in aftertaste, leaving a feeling of a fresh, voluminous and elegant wine.

