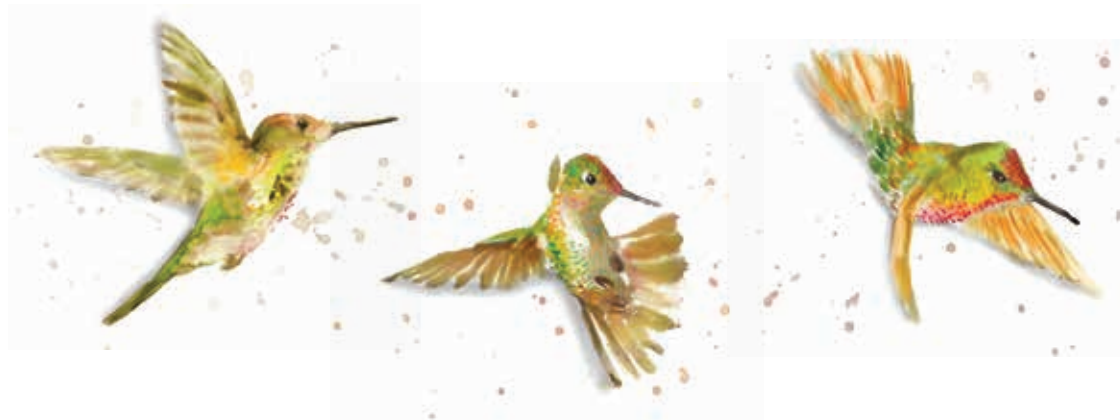




VIÑA DEL PEDREGAL

SINCE 1825



Hummingbird

AVES DEL SUR

Reserva

WINE OF CHILE



LINE	Reserva
VARIETY	LATE HARVEST
COMPOSITION	50% Sauvignon Blanc - 25% Viognier 15% Gewürtztraminer - 10% Riesling
HARVEST	2013
CAPACITY	500 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: Middle of May
Cold Soaking	: -
Yeast	: Zymaflore ST
T° Fermentation	: 12 - 16 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

AGEING PROCESS

Time in Barrel	: 30 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 20% / 2nd year 50% / 3rd year 30%
Ageing Potential	: 8 years

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 102.08 g/l
Total Acidity	: 3.45 g/l
pH	: 3.52 g/l

Serving Temperature 12°C / 54°F

TASTING NOTES

Golden yellow color. Complex and elegant aromas that mix delicate floral notes with aromas of tropical fruits and honey. The palate reaches its maximum complexity revealing the mixture of varieties of its composition. Pineapple flavors, ripe peaches and apricots are mixed with notes of fresh honey and tangerines. Concentrated wine, with balanced acidity, freshness and sweetness.