



VIÑA DEL PEDREGAL

SINCE 1825



Black Swan neck

AVES DEL SUR

Reserva

WINE OF CHILE



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|-----------------------|--------------------------|
| LINE | Reserva |
| VARIETY | PINOT NOIR |
| COMPOSITION | 100% Pinot Noir |
| HARVEST | 2017 |
| CAPACITY | 750 ml |
| APELLATION | D.O. Valle de Casablanca |
| TRELLIS SYSTEM | Vertical Shoot position |
| SOIL TYPE | Loam |

VINIFICATION PROCESS

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| Harvest | : Beginning of April |
| Cold Soaking | : 5 days |
| Yeast | : RC212 |
| T° Fermentation | : 22 - 24 °C |
| Pump-Overs | : 3 daily |
| Total Skin Contact | : 25 days |
| Filtration | : No |

AGEING PROCESS

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| Ageing Potential | : 6 years |
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ANALYSIS

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| Alcohol | : 13.5% |
| Residual Sugar | : 2.42 g/l |
| Total Acidity | : 3.21 g/l |
| pH | : 3.61 g/l |

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| Serving Temperature | 18°C / 64°F |
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TASTING NOTES

Deep ruby red color. Great aromatic intensity in which aromas of cherry, cranberry, chocolate, coffee bean and tobacco are revealed. The palate is full-bodied, concentrated, with ripe and rounded tannins. With a sweet entry in the mouth, flavors of black cherry, nutmeg, vanilla, cloves and a smoky note are developed. Elegant and pleasant final persistence.