



VIÑA DEL PEDREGAL
SINCE 1825



Trichahue Parrot

AVES DEL SUR

Reserva

WINE OF CHILE



LINE	Reserva
VARIETY	VIIGNIER
COMPOSITION	100% Viognier
HARVEST	2015
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam Clay

VINIFICATION PROCESS

Harvest	: End of March
Cold Soaking	: 8 hours
Yeast	: Cross Evolution
T° Fermentation	: 12 - 18 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

AGEING PROCESS

Time in Barrel	: 10 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 20% / 2nd year 40% / 3rd year 40%
Ageing Potential	: 6 years

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 7.48 g/l
Total Acidity	: 3.21 g/l
pH	: 3.21 g/l

Serving Temperature 13°C / 55°F

TASTING NOTES

Attractive bright yellow. Intense and seductive nose, development of aromas of damask and intense notes of tropical fruits are complemented by delicate toasted notes. Round wine with a very good structure, where ripe subtropical fruit flavors reappear with notes of vanilla and toasted hazelnuts. Persistent and elegant ending.