



VIÑA DEL PEDREGAL

SINCE 1825



Partridge

# AVES del SUR

WINE OF CHILE



<b>LINE</b>	Varietal
<b>VARIETY</b>	<b>CARMENÈRE</b>
<b>COMPOSITION</b>	100% Carmenère
<b>HARVEST</b>	2018
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	Loncomilla
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Loam Clay

## VINIFICATION PROCESS

Harvest	: End of April
Cold Soaking	: 3 days
Yeast	: BP 725 and AWRI 796
T° Fermentation	: 20 - 25 °C
Pump-Overs	: 3 daily
Total Skin Contact	: 15 days
Filtration	: Yes

## AGEING PROCESS

Time in Barrel	: -
Type of Barrel	: -
Age of Barrel	: -
Ageing Potential	: 4 years

## ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 2.37 g/l
Total Acidity	: 3.5 g/l
pH	: 3.52 g/l

Serving Temperature 18°C / 64°F

## TASTING NOTES

Deep ruby red with violet tones. Interesting development of aromas of blackberries, black plum and cassis, with a slight touch of black pepper. The palate is silky, slightly sweet and spicy, with notes of chocolate and toffee. Elegant final persistence.