



VIÑA DEL PEDREGAL

SINCE 1825



Turtledove

AVES del SUR

WINE OF CHILE



LINE	Varietal
VARIETY	CHARDONNAY
COMPOSITION	100% Chardonnay
HARVEST	2018
CAPACITY	750 ml
APELLATION	Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam Clay

VINIFICATION PROCESS

Harvest	: Beginning of March
Cold Soaking	: 8 hours
Yeast	: Anchor NT116
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	: 4 years

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 4.59 g/l
Total Acidity	: 3.6 g/l
pH	: 3.33 g/l

Serving Temperature	15°C / 59°F
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TASTING NOTES

Bright straw yellow color. It dominates the character with ripe tropical fruit, where aromas of pineapple, mango and banana stand out. The palate is voluminous, fresh, full of fruit. It stands out for its great persistence and excellent balance of acidity.