



VIÑA DEL PEDREGAL

SINCE 1825



Southern Lapwing

# AVES DEL SUR

WINE OF CHILE



<b>LINE</b>	Varietal
<b>VARIETY</b>	<b>SAUVIGNON BLANC</b>
<b>COMPOSITION</b>	100% Sauvignon Blanc
<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

## VINIFICATION PROCESS

Harvest	: End of February
Cold Soaking	: 8 hours
Yeast	: Be Thiol and ALS
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	: 12.5%
Residual Sugar	: 2.03 g/l
Total Acidity	: 4.12 g/l
pH	: 3.28 g/l

Serving Temperature	13°C / 55°F
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## TASTING NOTES

Attractive pale yellow. Intense expression in aromas of citrus fruits that are linked with pleasant herbaceous notes. Fresh acidity in the mouth, great balance and crispy texture. Long and tasty finish.