



VIÑA DEL PEDREGAL

SINCE 1825



G7

THE 7th GENERATION
Wine of Chile

LÍNEA
VARIETY
COMPOSITION

Reserva
LATE HARVEST
50% Sauvignon Blanc - 25% Viognier
15% Gewürtztraminer - 10% Riesling

HARVEST
CAPACITY
APELLATION
TRELLIS SYSTEM
SOIL TYPE

2013
500 ml
D.O. Valle del Loncomilla
Vertical Shoot position
Loam

VINIFICATION PROCESS

Harvest : Middle of May
Cold Soaking : -
Yeast : Zymaflore ST
T° Fermentation : 12 - 16 °C
Pump-Overs : No
Total Skin Contact : No
Filtration : Yes

AGEING PROCESS

Time in Barrel : 30 months
Type of Barrel : French Oak
Age of Barrel : 1st year 20% / 2nd year 50% / 3rd year 30%
Ageing Potential : 8 years

ANALYSIS

Alcohol : 13.5%
Residual Sugar : 102.08 g/l
Total Acidity : 3.45 g/l
pH : 3.52 g/l

Serving Temperature 12°C / 54°F

TASTING NOTES

It is lusciously sweet and fruity with a crisp natural acidity that balances the sweetness and gives the palate length and freshness on the finish. Remembrance of lemon blossom, white peaches and Turkish delights.