



**VIÑA DEL PEDREGAL**  
SINCE 1825



# ORIGEN

*Family Winemaking since 1825*

After nearly 200 years of producing wines, Viña del Pedregal believes now is the right moment to pay tribute to the Origen of this tradition. Origen honors the pioneers of this family from whom we inherited a passion for winemaking which has been transmitted throughout the centuries.

## LINE

**VARIETIES**

**VINTAGE**

**CAPACITY**

**APELLATION**

## ASSEMBLAGE II

CARMENERE- MERLOT - NEBBIOLO

2017

750 ml

D.O. Valle del Loncomilla

## AGEING PROCESS

Time in Barrel : 12 months  
Type of Barrel : French Oak  
Age of Barrel : 1st year 50% / 2nd year 50%  
Ageing Potential : -

## ANALYSIS

Alcohol : 14.0 %  
Residual Sugar : 5.0 g/l  
Total Acidity : 3.41 g/l  
Tartaric Acidity : 5.21 g/l  
pH : 3.64 g/l

Serving Temperature 18°C / 64°F

## TASTING NOTES

Deep and intense red color. Great typicity and aromatic intensity, nose marked by spicy notes and ripe black fruits accompanied by toasted and smoked notes. The palate is juicy, complex structure and well condensed tannins which are integrated perfectly with its marked spicy and fruity notes. Exquisite balance supports his elegant personality.