



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

ASSEMBLAGE III

CABERNET SAUVIGNON - PETIT VERDOT - CABERNET FRANC

VINTAGE CAPACITY APELLATION

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 : 3.46 g/l
Total Acidity : 3.28 g/l
Tartaric Acidity : 5.02 g/l
pH : 3.66 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Intense and vivacious violet red color. Nose with red and black fruits concentrated and expressive, with a great development of notes of black cherry, blackberry, cassis, graphite and dark chocolate. It has a mouth with personality, structured and intense. Its tannins are solid with a very good conformation that denote the perfect state of maturation of its grapes. Abundant ripe fruit is perfectly linked with toasted notes from its long aging in barrels. Exquisite end of great persistence and balance.