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.

	ASSEMBLAGE II
VARIETIES	**CARMENÈRE - MERLOT - NEBBIOLO**
VINTAGE	2017
CAPACITY	750 ml
APELLATION	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 18ºC / 64ºF

TASTING NOTES

Deep, intense red color. Great typicity and aromatic intensity. The nose is marked by spicy notes and ripe black fruits accompanied by toasted and smoked notes. In the mouth, it is juicy and of complex structure, with condensed tannins which integrate perfectly with its defined spicy and fruity notes. Its exquisite balance supports its elegant personality.

www.delpedregalwines.com