VIÑA DEL PEDREGAL

SINCE 1825

G7 THE 7th GENERATION Wine of Chile

LINE	Reserva
VARIETY	**CHARDONNAY**
COMPOSITION	100% Chardonnay
HARVEST	2019
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam / Sandy

VINIFICATION PROCESS

Harvest	: Beginning of April
Cold Soaking	: 8 hours
Yeast	: Lalvin CY3079
Tº Fermentation	: 12 - 18 ºC
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

AGEING PROCESS

Time in Barrel	: 8 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 20% / 2nd year 40% / 3rd year 40%
Ageing Potential	: 6 years

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 3.88 g/l
Total Acidity	: 3.33 g/l
pH	: 3.42 g/l

Serving Temperature	13ºC / 55ºF

TASTING NOTES

Prominent yellow color with certain greenish gleams. Intense and expressive in the nose, emphasizing scents of bananas, white peaches and apricots which are supplemented with elegant notes of vanilla, toffee and dried fruits. In the palate, soft, ample and generous with a balanced acidity which further highlights its exquisite fruity expression and the notes of toasted hazelnuts of its barrel aging. Persistent and elegant aftertaste.