



VIÑA DEL PEDREGAL

SINCE 1825



Orchid Variety: *Oncidium Ornithorhynchum*



# KIDIA

## Reserva

<b>LINE</b>	Reserva
<b>VARIETY</b>	<b>CABERNET SAUVIGNON</b>
<b>COMPOSITION</b>	100% Cabernet Sauvignon
<b>HARVEST</b>	2016
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	D.O. Valle del Loncomilla
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Loam with stones at different deepness

### VINIFICATION PROCESS

Harvest	: End of April
Cold Soaking	: 5 days
Yeast	: Zymaflore F-15
T° Fermentation	: 22 - 26 °C
Pump-Overs	: 3 daily
Total Skin Contact	: 25 days
Filtration	: No

### AGEING PROCESS

Time in Barrel	: 10 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 20% / 2nd year 50% / 3rd year 30%
Ageing Potential	: 6 years

### ANALYSIS

Alcohol	: 14%
Residual Sugar	: 3.25 g/l
Total Acidity	: 3.31 g/l
pH	: 3.68 g/l

Serving Temperature 18°C / 64°F

### TASTING NOTES

Bright ruby red. Good impression of aromas of blackberries, cassis, vanilla and cloves. Powerful and generous on the palate, with mature and well-structured tannins. Soft notes of pepper, tobacco and vanilla are interspersed with a deep and sweet black fruit. Exquisite ending, great persistence and balance.