



VIÑA DEL PEDREGAL
SINCE 1825



Orchid Variety: Laelia Pumila



KIDIA

Reserva

LINE	Reserva
VARIETY	SYRAH
COMPOSITION	100% Syrah
HARVEST	2017
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam Clay

VINIFICATION PROCESS

Harvest	: Middle 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	: 8 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	: 4.1 g/l
Total Acidity	: 3.48 g/l
pH	: 3.57 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Deep red ruby flower. Great aromatic intensity in which aromas of cherry, cranberry, chocolate, coffee bean and tobacco are revealed. The palate is full-bodied, concentrated, with ripe and rounded tannins. With a sweet entry in the mouth, flavors of black cherry, nutmeg, vanilla, cloves and a smoky note are developed. Elegant and pleasant final persistence.