



VIÑA DEL PEDREGAL

SINCE 1825



Orchid Variety: Cattleya Cernua



# KIDIA

## *Gran Reserva*

<b>LINE</b>	Gran Reserva
<b>VARIETY</b>	<b>CARMENÈRE</b>
<b>COMPOSITION</b>	100% Carmenère
<b>VINTAGE</b>	2014
<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

### VINIFICATION PROCESS

Harvest	: Beginning of May
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	: 18 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 50% / 2nd year 50%
Ageing Potential	: 8 years

### ANALYSIS

Alcohol	: 14.5%
Residual Sugar	: 3.6 g/l
Total Acidity	: 3.48 g/l
pH	: 3.61 g/l

Serving Temperature	18°C / 64°F
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### TASTING NOTES

Deep ruby red color with violet tints. Intense aroma of sour cherries and black plums sustained by toasted notes. Its velvety tannins taste sweet and ripe, while its black fruits are complemented by dark chocolate and black pepper. Unforgettable.