



VIÑA DEL PEDREGAL

SINCE 1825



Orchid Variety: Cymbidium Pumilum



KIDIA

WINE OF CHILE

LINE	Varietal
VARIETY	CABERNET SAUVIGNON
COMPOSITION	100% Cabernet Sauvignon
HARVEST	2018
CAPACITY	750 ml
APELLATION	Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Clay with gravel in depth

VINIFICATION PROCESS

Harvest	: Middle of April
Cold Soaking	: 3 days
Yeast	: BP 725 and AWRI 796
T° Fermentation	: 20 - 25 °C
Pump-Overs	: 3 daily
Total Skin Contact	: 15 days
Filtration	: Yes

AGEING PROCESS

Time in Barrel	: -
Type of Barrel	: -
Age of Barrel	: -
Ageing Potential	: 4 years

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 2.14 g/l
Total Acidity	: 3.41 g/l
pH	: 3.6 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Intense red color with bluish tints. Fruity nose and characteristic of the variety. Aromas of cherries and berries are mixed with sweet notes of mocha and chocolate. The palate is concentrated, silky texture and solid structure where blueberry and cassis flavors appear. Soft and elegant tannins support a lingering finish.