



VIÑA DEL PEDREGAL

SINCE 1825



Orchid Variety: Coelogyne Flaccida

# KIDIA

## *Gran Reserva*

<b>LINE</b>	Gran Reserva
<b>VARIETY</b>	<b>CABERNET SAUVIGNON</b>
<b>COMPOSITION</b>	100% Cabernet Sauvignon
<b>VINTAGE</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

### 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	: 30 days
Filtration	: No

### AGEING PROCESS

Time in Barrel	: 12 months
Type of Barrel	: French Oak
Age of Barrel	: 1st year 50% / 2nd year 50%
Ageing Potential	: 8 years

### ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 4.65 g/l
Total Acidity	: 3.28 g/l
pH	: 3.66 g/l

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

Intense cherry red color with some bluish reflections. Great aromatic tipicality, highlights cassis aromas, black cherry, coffee and spicy notes. Structured mouth, powerful and of great personality, which complements perfectly with ripe red fruit, toffee and chocolate. Its tannins are firm, with good evolution and well integrated. Intense, long and persistent finish.