



VIÑA DEL PEDREGAL

SINCE 1825



Orchid Variety: Vanda Kultana



# KIDIA

## Reserva

<b>LINE</b>	Reserva
<b>VARIETY</b>	<b>CARMENÈRE</b>
<b>COMPOSITION</b>	100% Carmenère
<b>HARVEST</b>	2017
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	D.O. Valle del Claro
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Loam Clay

### 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	: 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	: 2.4 g/l
Total Acidity	: 3.19 g/l
pH	: 3.6 g/l

Serving Temperature 18°C / 64°F

### TASTING NOTES

Deep red color and intense, with violet tints. Great typicity and aromatic intensity, highlights cherry and black plum aromas accompanied by some toasted and smoked notes. The palate is soft and persistent, with soft and mature tannins. Flavors of black fruits appear mixed with notes of black pepper, which derive in deep end of dark chocolate. Balanced wine and great final.