



VIÑA DEL PEDREGAL

SINCE 1825



Orchid Variety: Miltonia



# KIDIA

## Reserva

<b>LINE</b>	Reserva
<b>VARIETY</b>	<b>PINOT NOIR</b>
<b>COMPOSITION</b>	100% Pinot Noir
<b>HARVEST</b>	2017
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	D.O. Valle de Casablanca
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Loam

### VINIFICATION PROCESS

Harvest	: Beginning of April
Cold Soaking	: 5 days
Yeast	: RC212
T° Fermentation	: 22 - 24 °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	: 13.5%
Residual Sugar	: 2.42 g/l
Total Acidity	: 3.21 g/l
pH	: 3.61 g/l

Serving Temperature 18°C / 64°F

### TASTING NOTES

Bright and luminous red ruby color. Great aromatic intensity, where aromas of black and red fruits predominate. The palate is fresh, smooth and rounded with notes of raspberry, strawberries and rose petals. Its deep fruitiness and elegance end in a soft and persistent finish.