



VIÑA DEL PEDREGAL

SINCE 1825



Orchid Variety: Phalaenopsis



# KIDIA

WINE OF CHILE

<b>LINE</b>	Varietal
<b>VARIETY</b>	<b>MERLOT</b>
<b>COMPOSITION</b>	100% Merlot
<b>HARVEST</b>	2018
<b>CAPACITY</b>	750 ml
<b>APELLATION</b>	Loncomilla
<b>TRELLIS SYSTEM</b>	Vertical Shoot position
<b>SOIL TYPE</b>	Loam

## VINIFICATION PROCESS

Harvest	: Beginning 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%
Residual Sugar	: 2.34 g/l
Total Acidity	: 3.19 g/l
pH	: 3.58 g/l

Serving Temperature 18°C / 64°F

## TASTING NOTES

Purple red color with violet tones. Nose of great fruit intensity, mainly aromas of cherries, raspberries and strawberries interlaced with soft touches of caramel and vanilla. The palate is kind, tasty, has soft and round tannins. Mix of flavors of candied fruit, toffee and vanilla, leave a long and velvety final sensation.