



VIÑA DEL PEDREGAL

SINCE 1825



Orchid Variety: Encyclia Radiata

KIDIA

WINE OF CHILE



LINE	Varietal
VARIETY	SAUVIGNON BLANC
COMPOSITION	100% Sauvignon Blanc
HARVEST	2018
CAPACITY	750 ml
APELLATION	Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam

VINIFICATION PROCESS

Harvest	: End of February
Cold Soaking	: 8 hours
Yeast	: Be Thiol and ALS
T° Fermentation	: 12 - 16 °C
Pump-Overs	: No
Total Skin Contact	: No
Filtration	: Yes

AGEING PROCESS

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

ANALYSIS

Alcohol	: 12.5%
Residual Sugar	: 2.03 g/l
Total Acidity	: 4.12 g/l
pH	: 3.28 g/l

Serving Temperature 13°C / 55°F

TASTING NOTES

Attractive pale yellow with green highlights. They dominate the citrus aromas of lime and grapefruit, which are mixed with delicate notes of grass. The palate is fresh and tasty, with a crispy texture and a soft mineral note. Long and balanced finish.