



VIÑA DEL PEDREGAL
SINCE 1825



Orchid Variety: Laeliocattleya



KIDIA

WINE OF CHILE

LINE VARIETY COMPOSITION HARVEST CAPACITY APELLATION TRELLIS SYSTEM SOIL TYPE	Varietal CARMENÈRE 100% Carmenère 2018 750 ml Loncomilla Vertical Shoot position Loam Clay
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VINIFICATION PROCESS

Harvest	: End 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	: 13.5%
Residual Sugar	: 2.37 g/l
Total Acidity	: 3.5 g/l
pH	: 3.52 g/l

Serving Temperature 18°C / 64°F

TASTING NOTES

Deep ruby red color with bluish tints. On the nose stand out aromas of black fruits combined with spicy notes typical of the variety. The palate is creamy and concentrated, highlighting blackberry flavors, cassis and plums that melt into notes of chocolate and toffee. Tasty and persistent ending.