



VIÑA DEL PEDREGAL

SINCE 1825



Orchid Variety: Miltoniopsis



KIDIA

Reserva

LINE	Reserva
VARIETY	MERLOT
COMPOSITION	100% Merlot
HARVEST	2016
CAPACITY	750 ml
APELLATION	D.O. Valle del Loncomilla
TRELLIS SYSTEM	Vertical Shoot position
SOIL TYPE	Loam / Sandy

VINIFICATION PROCESS

Harvest	: Middle of April
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	: 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

Intense purple red color with some bluish reflections. Great fruity character, highlighting aromas of blackberries, black cherry and blueberries. The palate is broad, round and well structured tannins, slightly spicy where the fruit is integrated with attractive notes of roasted coffee, toffee and semi bitter chocolate.