

BALDUZZI

— WINE OF CHILE —



Reserva

CARMENERÉ

Aged over 6 months with French oak, this wine has an intense violet red color, aromas of red mature fruits, leather, chestnuts and vanilla. The palate is powerful, with spiced pepper notes, typical of the variety, providing an enticing finish.

Tasting

Appearance	Violet red color.
Aroma	Concentrated aromas of red mature fruits, leather, chestnuts, pepper and vanilla.
Palate	Nice and powerful, good balance and long finish.
Serving Temperature	18°C / 64°F
Pairing	Red meats with sauce, pasta and cheeses.

Description

Varietal Composition	100% Carmeneré
Available format	750 ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis System	Vertical shoot positioning
Soil type	Granitic - Sandy clay
Age of vines	15 - 25 years
Yield	10 - 12 tons/ha
Harvest date	April
Type of harvest	Hand selection in small cases of 12 kilos / 26 pounds
Fermentation	8 days at 28°C / 82°F
Total maceration	10 days

Ageing Process

Blend	25%
Oak ageing	6 months
Bottle ageing	6 months
Cellaring	8 years

Alcohol	13,5%
pH	3,70
Total Acidity (H ₂ SO ₄)	3,2 gr / lt
Reducing sugar	2,8 gr/lt