

BALDUZZI

— WINE OF CHILE —



Classic

CARMENERE

Intense violet color, spicy and sweet aromas such as pepper, strawberry and chocolate. Elegant and fruity, well balanced and round.

Tasting

Appearance	Intense violet color.
Aroma	Spices and candies, pepper notes, strawberries and chocolate.
Palate	Elegant, fruity and balanced.
Serving Temperature	18°C / 64°F
Pairing	Pasta and lightly spiced dishes.

Description

Varietal Composition	100% Carmenerre
Available format	750 ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis System	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	10 years
Yield	14 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	5 days

Ageing Process

Vat	100% Stainless steel tanks
Oak ageing	Unoaked
Cellaring	5 years

Analysis

Alcohol	13%
pH	3,66
Total Acidity (H ₂ SO ₄)	3,24 gr / lt
Reducing sugar	1,92 gr/lt

