

BALDUZZI

— WINE OF CHILE —



Reserva

CABERNET SAUVIGNON

Aged for 12 months with French oak, this wine has a deep ruby red color, pleasant bouquet of red ripe fruits, spices, leather and fine wood. The palate shows great body and a smooth finish.

Tasting

Appearance	Deep ruby red color
Aroma	Mature fruits, spices, leather and fine wood.
Palate	Soft tannins and long finish.
Serving Temperature	18°C / 64°F
Pairing	Great with meats and spiced dishes.

Description

Varietal Composition	100% Cabernet Sauvignon
Available format	375 ml and 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	12 months
Bottle ageing	6 months
Cellaring	8 years

Alcohol	13,5%
pH	3,66
Total Acidity (H ₂ SO ₄)	3,23 gr / lt
Reducing sugar	2,04 gr/lt