

# BALDUZZI

— WINE OF CHILE —



*Classic*

## MERLOT

This wine has a ruby red color with delicate aromas of red berries, plum and intermingling notes of herbs and earth. The palate is elegant, providing smooth tannins and a round finish.

### Tasting

Appearance	Ruby-red color.
Aroma	Notes of red berries, plum and touches of herbs and earth.
Palate	Elegant, friendly tannins and round finish.
Serving Temperature	18°C / 64°F
Pairing	Cheese, game birds and pasta.

### Description

Varietal Composition	100% Merlot
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	12 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 <sub>2</sub> SO <sub>4</sub> )	3,11 gr / lt
Reducing sugar	2,81 gr/lt

