

BALDUZZI

— WINE OF CHILE —



ROSÉ

Classic

Intense fruity aromas of strawberries and pears. An elegant freshness that delivers the perfect balance and finish.

Tasting

Appearance	Deep brilliant pink color.
Aroma	Fruity and floral with hints of spice.
Palate	Pleasant tropical fruits and freshness. Well balanced and round.
Serving Temperature	12°C / 54°F
Pairing	Specially recommended for salads, seafoods, pasta and white meats.

Description

Varietal Composition	Mission Grape
Available format	750 ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis System	Head-trained old vines
Soil type	Granitic
Age of vines	+100 years
Yield	14 tons/ha
Harvest date	March
Type of harvest	Hand selection in small cases of 12 kilos / 26 pounds
Fermentation	12 - 15 days at 13°C / 55°F
Total maceration	5 - 8 hours at 9°C / 48°F

Ageing Process

Vat	100% Stainless steel tanks
Oak ageing	Unoaked
Cellaring	3 years

Analysis

Alcohol	13%
pH	3,38
Total Acidity (H ₂ SO ₄)	3,6 gr / lt
Reducing sugar	3,5 gr/lt

