

# BALDUZZI

— WINE OF CHILE —



*Reserva*

## SAUVIGNON BLANC

Brilliant yellow color with hints of green. Fresh aromas of tropical fruits such as pineapple and passion fruit intermingled with subtle notes of vanilla. The palate, provides an invigorating freshness, enjoyable combination of fruit and acidity with citric and mineral notes.

### Tasting

Appearance	Brilliant yellow color with hints of green.
Aroma	Tropical fruits, pineapple, passion fruit, green apple with wild flowers.
Palate	Fresh, fruity with a long finish
Serving Temperature	12°C / 54°F
Pairing	Most seafoods, such as clams, shrimp, salmon, great for ceviche and cheese dishes.

### Description

Varietal Composition	100% Sauvignon Blanc
Available format	750 ml bottle
Vineyards	San Pedro Estate
Denomination of Origin	Maule Valley
Trellis System	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	15 - 25 years
Yield	12 tons/ha
Harvest date	March
Type of harvest	Hand selection in small cases of 12 kilos / 26 pounds
Fermentation	14 days at 15°C / 59°F
Total maceration	6 hours

### Ageing Process

blend	25%
Oak ageing	1 month
Cellaring	5 years

Alcohol	13%
pH	3,27
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	4,48 gr / lt
Reducing sugar	1,77 gr/lt

