

BALDUZZI

PREMIUM WINE OF CHILE

B

This is B, our exclusive wine with an intense and deep red color. It expresses our *terroir* from its delicate aromas of cassis and coffee mingled with notes of cedar and chocolate. The soft tannins and rich flavors create a long, elegant finish that shows a delightful balance of fruit and oak

TASTING

Appearance	Terracotta color with delicate orange touches
Aroma	Cassis, coffee, cedar, chocolate and mineral notes
Palate	Attractive tannins, interesting balance of fruit and oak, long and fruity finish
Serving Temperature	18°C / 64°F
Pairing	Sophisticated gastronomy, meats and pasta

DESCRIPTION

Varietal Composition	60% Cabernet Sauvignon, 40% Carmenere
Available format	750ml bottle
Vineyard	Aitué Estate
Denomination of Origin	Maule Valley
Trellis System	Vertical shoot positioning
Soil	Sandy clay
Age of Vines	25-30 years
Yield	6 tons/ha
Harvest Date	May
Type of Harvest	Hand selection in small cases of 10 kilos / 22 pounds
Fermentation	8 days at 28°C / 82°F
Total Maceration	20 days

AGEING PROCESS

Blend	50%
Oak Ageing	18 months
Bottle Ageing	12 months
Barrel	100% new French Oak, 225 lt
Cellaring	15 years

ANALYSIS

Alcohol	14%
pH	3,5
Total Acidity (H ₂ SO ₄)	3,52 gr/lt
Reducing sugar	1,5 gr/lt

