

BALDUZZI

PREMIUM WINE OF CHILE

CABERNET SAUVIGNON RESERVA

Aged for over 12 months in French oak barrels, this wine has a deep ruby red color, pleasant bouquet of red ripe fruits, spices, leather and fine wood. At palate provides great body and a smooth finish

TASTING

Appearance	Deep ruby red color with soft orange borders
Aroma	Mature fruits, spices, leather and fine wood
Palate	Soft tannins and long finish
Serving Temperature	18°C / 64°F
Pairing	Ideal to be supported with meats and spiced dishes

DESCRIPTION

Varietal Composition	100% Cabernet Sauvignon
Available format	375ml and 750ml bottle
Vineyards	Aitú Estate
Denomination of Origin	Maule Valley
Trellis system	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	15-25 years
Yield	10 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
Barrel type	French oak, 225 lt
Cellaring	8 years

ANALYSIS

Alcohol	13.5%
pH	3,66
Total Acidity (H ₂ SO ₄)	3,56 gr/lit
Reducing sugar	2.04 gr/lit

