

# BALDUZZI

PREMIUM WINE OF CHILE

## GRAND RESERVE

CABERNET SAUVIGNON

This Grand Reserve, with over 16 months of French Oak ageing and over 12 months of bottle ageing, shows a characteristic red terracotta color. Expresses the body and elegance of Cabernet Sauvignon, sweet and spice of Carmenere and intensity of Merlot

### TASTING

Appearance	Red terracotta color
Aroma	Spices, blackberries, raspberries and vanilla
Palate	Great character and body, elegant tannins, soft at palate
Serving Temperature	18°C / 64°F
Pairing	Fine dining, meats and spiced dishes.

### DESCRIPTION

Varietal Composition	85% Cabernet Sauvignon, 10% Carmenere, 5% Merlot
Available format	750ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis system	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	25-30 years
Yield	8 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	16 months
Bottle ageing	12 months
Barrel type	100% new French oak, 225 lts
Cellaring	12 years

### ANALYSIS

Alcohol	14%
pH	3,62
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3,4 gr/ltr
Reducing sugar	3,4 gr/ltr

