

BALDUZZI

PREMIUM WINE OF CHILE

GRAND RESERVE

SYRAH

Aged for 16 months in French oak barrels, this wine shows a deep red ruby color and aromas of floral and blackberries with hints of tobacco and spices. At palate, it shows structure and well balanced with silky and smooth tannins.

TASTING

Appearance	Deep red ruby
Aroma	Floral, blackberries, tobacco and spices.
Palate	Great structure and balance. Smooth tannins.
Serving Temperature	18°C / 64°F
Pairing	Fine dining, meats and spiced dishes.

DESCRIPTION

Varietal Composition	75% Syrah, 25% Cabernet Sauvignon
Available format	750ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis system	Vertical shoot positioning
Soil type	Granitic soil
Age of vines	25-30 years
Yield	8 tons/ha
Harvest date	April - May
Type of harvest	Hand selection in small cases of 10 kilos / 22 pounds
Fermentation	10 days at 26-28°C / 79-82°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	3,65
Total Acidity (H ₂ SO ₄)	3,43 gr/l
Reducing sugar	3,3 gr/l

