

# BALDUZZI

PREMIUM WINE OF CHILE

## LATE HARVEST

Chardonnay grapes harvested at the end of the season to produce this sweet wine. Intense golden yellow color, honey aromas, caramel and dried grapes. At palate is fresh, delicate with great concentration and pleasant finish

### TASTING

Appearance	Golden color
Aroma	Honey, caramel and raisins with vanilla and toasted notes
Palate	Delicate harmony between sweet and acidity, great concentration and long finish
Serving Temperature	12°C / 54°F
Pairing	Appetizer, desserts and after dinner drink

### DESCRIPTION

Varietal Composition	100% Chardonnay
Available format	375ml and 750ml 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	8 tons/ha
Harvest date	June
Type of harvest	Hand selection in small cases of 8 kilos / 18 pounds
Fermentation	15 days at 15°C / 59°F
Total Maceration	4 hours

### AGEING PROCESS

Blend	25%
Oak ageing	1 month
Barrel type	French oak, 225 lt
Cellaring	5 years

### ANALYSIS

Alcohol	12%
pH	3,30
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	4,18 gr/lt
Reducing sugar	100 gr/lt

