

# BALDUZZI

PREMIUM WINE OF CHILE

## SAUVIGNON BLANC RESERVA

Brilliant yellow color with hints of green. Fresh aromas of tropical fruits such as pineapple and passion fruit intermingled with subtle notes of vanilla. At palate, provides an invigorating freshness, enjoyable combination of fruit and acidity with citric and mineral notes

### TASTING

Appearance	Brilliant yellow color with hints of green
Aroma	Tropical fruits: pineapple, passion fruit, green apple with notes of vanilla
Palate	Fresh, fruity with a long finish
Serving Temperature	12°C / 54°F
Pairing	Seafood in general such as clams, shrimp and salmon and cheese

### DESCRIPTION

Varietal Composition	100% Sauvignon Blanc
Available format	750ml bottle
Vineyards	San Pedro Estate
Denomination of Origin	Maule Valley
Trellis system	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	20-25 years
Yield	10 tons/ha
Harvest date	March
Type of harvest	Hand selection in small cases of 12 kilos / 26 pounds
Fermentation	14 days at 15°C / 59°F
Total Maceration	6 hours

### AGEING PROCESS

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

### ANALYSIS

Alcohol	13%
pH	3,12
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	4,48 gr/ltr
Reducing sugar	1,77 gr/ltr

