

BALDUZZI

— WINE OF CHILE —

Reserva

CHARDONNAY

Fermented delicately with French oak, this wine shows intense aromas of tropical fruits such as bananas, papayas, vanilla and honey. The palate is round, creamy, full bodied and provides a long finish.

Tasting

Appearance	Golden yellow color
Aroma	Vanilla and honey aromas and tropical fruits such as bananas, papayas and guava.
Palate	Round, creamy taste and long finish.
Serving Temperature	12°C / 54°F
Pairing	White meats, cheeses, fish and spiced vegetables.

Description

Varietal Composition	100% Chardonnay
Available format	750 ml 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	12 tons/ha
Harvest date	March
Type of harvest	Hand selection in small cases of 12 kilos / 26 pounds
Fermentation	15 days at 15°C / 59°F
Total maceration	4 hours

Ageing Process

blend	25%
Oak ageing	1 month
Cellaring	5 years

Alcohol	13%
pH	3,32
Total Acidity (H ₂ SO ₄)	4,28 gr / lt
Reducing sugar	2,8 gr/lt

