

BALDUZZI

— WINE OF CHILE —



Classic

CABERNET SAUVIGNON

Brilliant red-violet color, developing aromas of cherry, plum and spices. The finish is round and fruit forward with pleasant tannins, representing faithfully the character of the variety.

Tasting

Appearance	Bright violet - red color.
Aroma	Mature fruits such as cherries, plums and spices.
Palate	Round, fruity with nice tannins.
Serving Temperature	18°C / 64°F
Pairing	Red meats, mature cheeses, spiced pasta dishes.

Description

Varietal Composition	100% Cabernet Sauvignon
Available format	750 ml bottle
Vineyards	San Javier and Aitué Estates
Denomination of Origin	Maule Valley
Trellis System	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	10 years
Yield	14 tons/ha
Harvest date	April
Type of harvest	Hand selection in small cases of 12 kilos / 26 pounds
Fermentation	8 days at 28°C / 82°F
Total maceration	5 days

Ageing Process

Vat	100% Stainless steel tanks
Oak ageing	Unoaked
Cellaring	5 years

Analysis

Alcohol	13%
pH	3,67
Total Acidity (H ₂ SO ₄)	3,23 gr / lt
Reducing sugar	2,78 gr/lt

