

BALDUZZI

— WINE OF CHILE —

Viejo Encachao
CARIGNAN

Grand Reserve

Hand selected grapes from our oldest Carignan vines in the interior dryland of the Maule Valley. "Viejo Encachao" is Chilean country side slang for "handsome old man", nice and with character. The vines are also old with a lot of character and personality delivering low-yield grapes that are harvested and vinified with care and passion.

Tasting

Appearance	Deep ruby.
Aroma	Fresh and fruity, with notes of raspberry and cherry mixed with touches of toasted walnuts and black pepper.
Palate	Red fruits, spicy notes. Fresh and persistent. with smooth tannins.
Serving Temperature	18°C / 64°F
Pairing	All kind of meats, especially spiced and grilled.

Description

Varietal Composition	100% Carignan
Available format	750 ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis System	Head-trained old vines
Soil type	Granitic
Age of vines	70 years
Yield	8 tons/ha
Harvest date	April
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	+ 12 months
Bottle ageing	+ 12 months
Barrel Type	French oak, 225 lts
Cellaring	10 years

Alcohol	14% Alc. Vol.
pH	3,60
Total Acidity (H ₂ SO ₄)	3,40 gr / lt
Reducing sugar	3,19 gr/lt

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