

BALDUZZI

— WINE OF CHILE —



CABERNET SAUVIGNON

Grand Reserve

An ideal blend that expresses the body and intensity of Cabernet Sauvignon, sweet notes and spices of Carmenere and the color and elegance of Merlot. Carefully aged in French oak barrels for 16 months, then 12 months in bottle, a smooth and unique premium wine.

Tasting

Appearance	Red terracotta color.
Aroma	Spices, blackberries, raspberries and vanilla.
Palate	Great character and body, elegant tannins, soft on the palate.
Serving Temperature	18°C / 64°F
Pairing	Fine dining, meats and spiced dishes.

Description

Varietal Composition	85% Cabernet Sauvignon, 10% Carmenere, 5% Merlot
Available format	750 ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis System	Vertical shoot positioning
Soil type	Granitic
Age of vines	25 -30 years
Yield	8 tons/ha
Harvest date	April - May
Type of harvest	Hand selection in small cases of 10 kilos / 22 pounds
Fermentation	8 days at 28°C / 82°F
Total maceration	20 days
Ageing Process	
Blend	50%
Oak ageing	16 months
Bottle ageing	12 months
Barrel Type	100% French oak, 225 lts
Cellaring	12 years
Alcohol	14 %
pH	3,75
Total Acidity (H ₂ SO ₄)	3,31 gr / lt
Reducing sugar	2,72 gr/lt