

BALDUZZI

— WINE OF CHILE —



Reserva

MERLOT

Carefully aged for 6 months with French oak, this wine has an intense purple color, bouquet of tobacco and walnut, mingled with aromas of ripe fruit, such as blackberries. The palate is complex, great body, smooth tannins and long finish.

Tasting

Appearance	Intense purple color.
Aroma	Notes of mature fruits such as cherries and blackberries with tobacco and nuts.
Palate	Complex, great body, nice tannins and long finish.
Serving Temperature	18°C / 64°F
Pairing	White and red meats, spiced fish, pasta and cheeses.

Description

Varietal Composition	100% Merlot
Available format	750 ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis System	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	15 - 25 years
Yield	10 - 12 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	10 days

Ageing Process

blend	25%
Oak ageing	6 months
Bottle ageing	6 months
Cellaring	8 years

Alcohol	13,5%
pH	3,72
Total Acidity (H ₂ SO ₄)	3,15 gr / lt
Reducing sugar	2,15 gr/lt