

BALDUZZI

— WINE OF CHILE —



BALDUZZI B

This is B, our exclusive wine with an intense terracota color. It expresses our terroir from its delicate aromas of cassis and coffee mingled with notes of cedar and chocolate. The soft tannins and rich flavors create a long, elegant finish that shows a delightful balance of fruit and oak.

Tasting

Appearance	Terracota color with delicate orange touches.
Aroma	Cassis, coffee, cedar, chocolate and mineral notes.
Palate	Attractive tannins, interesting balance of fruit and oak, long and fruity finish.
Serving Temperature	18°C / 64°F
Pairing	Sophisticated gastronomy, meats and pasta.

Description

Varietal Composition	85% Cabernet Sauvignon, 15% Carmeneré
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	6 tons/ha
Harvest date	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	18 months
Bottle ageing	12 months
Barrel Type	100% French oak, 225 lts
Cellaring	15 years

Alcohol	14 %
pH	3,5
Total Acidity (H ₂ SO ₄)	3,52 gr / lt
Reducing sugar	1,5 gr/lt

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