

# BALDUZZI

PREMIUM WINE OF CHILE

## CARMENERE

Intense violet color, spicy and sweet aromas such as pepper, strawberry and chocolate. Elegant and fruity, well balanced and round

### TASTING

Appearance	Intense violet color
Aroma	Spices and candies, pepper notes, strawberries and chocolate
Palate	Elegant, fruity and balanced
Serving Temperature	18°C / 64°F
Pairing	Pasta and softly spiced dishes

### DESCRIPTION

Varietal Composition	100% Carmenera
Available format	750ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis system	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	10 years
Yield	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	5 days

### AGEING PROCESS

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

### ANALYSIS

Alcohol	13%
pH	3,66
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3,24 gr/lit
Reducing sugar	1,92 gr/lit

