

BALDUZZI

PREMIUM WINE OF CHILE

CARMENERE RESERVA

Aged over 6 months in French oak barrels, this wine has an intense violet red color, aromas of red mature fruits, leather, chestnuts and vanilla. In mouth is powerful, with typical pepper, good balance and long finish

TASTING

Appearance	Violet red color
Aroma	Concentrated scents of red mature fruits, leather, chestnuts, pepper and vanilla
Palate	Nice and powerful, good balance and long finish
Serving Temperature	18°C / 64°F
Pairing	Red meats with sauce, pasta and cheeses

DESCRIPTION

Varietal Composition	100% Carmenera
Available format	750ml bottle
Vineyards	Aitú Estate
Denomination of Origin	Maule Valley
Trellis system	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	15-25 years
Yield	10 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
Barrel type	French oak, 225 lt
Cellaring	8 years

ANALYSIS

Alcohol	13,5%
pH	3,44
Total Acidity (H ₂ SO ₄)	3,2 gr/lit
Reducing sugar	1,8 gr/lit

