

BALDUZZI

PREMIUM WINE OF CHILE

CHARDONNAY RESERVA

Fermented delicately in French oak barrels, this wine shows intense aromas of tropical fruits such as bananas, papayas, vanilla and honey. At palate is round, creamy, full bodied and provides a long finish.

TASTING

Appearance	Golden yellow color
Aroma	Vanilla and honey aromas and tropical fruits such as bananas, papayas and guayabas
Palate	Round, creamy taste and long finish
Serving Temperature	12°C / 54°F
Pairing	White meats, cheeses, fishes and spiced vegetables

DESCRIPTION

Varietal Composition	100% Chardonnay
Available format	750ml bottle
Vineyards	San Pedro 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	March
Type of harvest	Hand selection in small cases of 12 kilos / 26 pounds
Fermentation	15 days at 15°C / 59°F
Total Maceration	4 hours

AGEING PROCESS

Blend	25%
Oak ageing	1 month
Barrel type	French oak, 225 lt
Cellaring	5 years

ANALYSIS

Alcohol	13,5%
pH	3,54
Total Acidity (H ₂ SO ₄)	3,31 gr/lit
Reducing sugar	1,25 gr/lit

