

BALDUZZI

PREMIUM WINE OF CHILE

CABERNET SAUVIGNON

Brilliant red violet color, developing aromas of cherry, plum and spices. At palate is round, fruity with pleasant tannins, representing faithfully the character of the variety

TASTING

Appearance	Bright violet-red color
Aroma	Mature fruits such as cherries, plums and spices
Palate	Round, fruity with nice tannins
Serving Temperature	18°C / 64°F
Pairing	Red meats, mature cheeses, spiced pasta and dishes

DESCRIPTION

Varietal Composition	100% Cabernet Sauvignon
Available format	750ml bottle
Vineyards	San Javier and Aitué Estates
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	3,67
Total Acidity (H ₂ SO ₄)	3,43 gr/lit
Reducing sugar	1,98 gr/lit

