

BALDUZZI

PREMIUM WINE OF CHILE

GRAND RESERVE

This Grand Reserve, with over 16 months of French Oak ageing and over 12 months of bottle ageing, shows a characteristic red terracotta color. Expresses the body and elegance of Cabernet Sauvignon, the color and intensity of Merlot, sweet and spice of Carmenere and the structure of Lagrima Christi

TASTING

Appearance	Red terracotta color
Aroma	Spices, blackberries, raspberries and vanilla
Palate	Great character and body, elegant tannins, soft at palate
Serving Temperature	18°C / 64°F
Pairing	Fine dining, meats and spiced dishes.

DESCRIPTION

Varietal Composition	47% Cabernet Sauvignon, 25% Carmenere, 25% Merlot, 3% Lagrima Christi
Available format	750ml bottle
Vineyards	Aitué Estate
Denomination of Origin	Maule Valley
Trellis system	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	25-30 years
Yield	8 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	16 months
Bottle ageing	12 months
Barrel type	100% new French oak, 225 lts
Cellaring	12 years

ANALYSIS

Alcohol	14%
pH	3,55
Total Acidity (H ₂ SO ₄)	3,31 gr/ltr
Reducing sugar	1,72 gr/ltr

