

BALDUZZI

PREMIUM WINE OF CHILE

MERLOT

This wine shows a ruby red color with delicate aromas of red berries, plum and touches of herbs and earth. At palate is elegant, with smooth tannins providing a round finish

TASTING

Appearance	Ruby-red color
Aroma	Notes of red berries, plum and touches of herbs and earth
Palate	Elegant, friendly tannins and round finish
Serving Temperature	18°C / 64°F
Pairing	Cheese, game birds and pasta

DESCRIPTION

Varietal Composition	100% Merlot
Available format	750ml bottle
Vineyards	Aitúé Estate
Denomination of Origin	Maule Valley
Trellis system	Vertical shoot positioning
Soil type	Sandy clay
Age of vines	12 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 ₂ SO ₄)	3,37 gr/ltr
Reducing sugar	1,14 gr/ltr

