

BALDUZZI

PREMIUM WINE OF CHILE

MERLOT RESERVA

Carefully aged for 6 months in French oak barrels, this wine has an intense purple color, bouquet with aromas of ripe fruit, such as blackberries, tobacco and walnut. At palate is complex, great body, smooth tannins and long finish

TASTING

Appearance	Intense purple color
Aroma	Notes of mature fruits such as cherries and blackberries with tobacco and nuts
Palate	Complex, great body, nice tannins and long finish
Serving Temperature	18°C / 64°F
Pairing	White and red meats, spiced fishes, pasta and cheeses

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	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)	3,63 gr/lit
Reducing sugar	2,15 gr/lit

