

BALDUZZI

PREMIUM WINE OF CHILE

CABERNET SAUVIGNON ROSÉ

Intense fruity aromas of strawberries and pears. An elegant freshness that delivers the perfect balance and finish

TASTING

Appearance	Deep brilliant pink color
Aroma	Fruity and floral with hints of spice
Palate	Pleasant tropical fruits and freshness. Well balanced and round
Serving Temperature	12°C / 54°F
Pairing	Specially recommended for salads, seafoods, pasta and white meats

DESCRIPTION

Varietal Composition	100% Cabernet Sauvignon
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	12 tons/ha
Harvest date	April
Type of harvest	Hand selection in small cases of 12 kilos / 26 pounds
Fermentation	12 – 15 days at 13°C / 55°F
Total Maceration	5 – 8 hours at 9°C / 48°F

AGEING PROCESS

Vat	100% Stainless steel tank
Oak ageing	Unoaked
Cellaring	5 years

ANALYSIS

Alcohol	13%
pH	3,38
Total Acidity (H ₂ SO ₄)	3,46 gr/lit
Reducing sugar	1,06 gr/lit

