

# BALDUZZI

PREMIUM WINE OF CHILE

## CARMENERE 2011

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### TASTING

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Appearance	Intense violet color.
Aromas	Spices and candies, pepper notes, strawberries and chocolate.
Flavours	Elegant, fruity and balanced.
Temperature of Service	18°C / 64°F.
Service Recommendation	Fine gastronomy, pastes and disches of low spices.

### DESCRIPCIÓN

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Varietal Composition	100% Carménère.
Available Unit	750ml bottles.
Vineyards	El Sauce Estate: blocks 8.
Denomination of Origin	Maule Valley.
Trellis System	Vertical shoot positioning.
Soil Type	Sandy Clay.
Age of Vines	14 years.
Yield	10 tons / ha.
Harvest Date	Fourth week of April.
Type of Harvest	Hand selection in small cases of 14 kilos.
Yeast	F15.
Fermentation	8 days at 28°C / 82°F.
Pump-Overs	4 per day
Total Maceration	5 days.
Filtration	Soil, plaquette and catridge.

### AGEING PROCESS

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Vat	100% Stainless steel tanks
Oak Barrel	None
Cellaring	3 Years

### ANALYSIS

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Alcohol	13,1%
pH	3,43
Total Acidity (H2SO4)	3,70 gr / lt
Reducing Sugar	1,92 gr / lt

### WINEMAKER COMMENTS

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Emblematic variety of the Maule Valley that expresses its maximum potential. It shows an adorable aroma and smooth texture that completely fills to the mouth shown in fullness its round tannins.

