

BALDUZZI

PREMIUM WINE OF CHILE

CARMÈNÈRE 2008

TASTING

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 dishes of low spices.

DESCRIPTION

Varietal Composition	: 100% Carménère.
Available Unit	: 750ml bottles.
Denomination of Origin	: Maule Valley.
Vineyard	: El Sauce Estate: blocks 8.
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

Vat	: 100% Stainless steel tanks
Ceralling	: 3 Years

ANALISIS

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

WINMAKER COMMENTS

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. Their balance between structure and sweet were awarded with the first place during the Night of the Carménère, November 2005.

