

BALDUZZI

PREMIUM WINE OF CHILE

CARMÈNÈRE RESERVE 2005

TASTING

Appearance	: Ruby red color
Aromas	: Red mature fruits, leather, chestnuts, pepper and vanilla.
Flavours	: Nice and powerful, good balance and long finish in mouth
Temperature of Service	: 18°C / 64°F
Service Recommendation	: Red meats with sauce, pastas and chesses

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	: Forth week of April
Type of Harvest	: Hand selection in small cases of 14 kgs
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

Blend	: 30%
Oak Ageing	: 6 monhts
Barrel type	: 100% New French Oak
Cellaring	: 6 years

ANALISIS

Alcohol	: 13,8%
pH	: 3,44
Total Acidity (H2SO4)	: 3,2 gr / lt
Reducing Sugar	: 1,8 gr / lt

WINEMAKER COMMENTS

Icon of the Chilean wine industry and main symbol of the DO Maule Valley, obtains in this wine an emblematic example of the best than Carménère grape can give of it self: their aromas and spices emphasize before a smooth body, of great elegance and complexity thanks to their resting in oak barrels.

