

BALDUZZI

PREMIUM WINE OF CHILE

CARMÈNÈRE RESERVA 2010

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
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	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 in Barrel	30%
Time in Barrel	6 months
Type of Barrel	100% New French Oak
Cellaring	6 years

ANALYSIS

Alcohol	14%
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.

