

BALDUZZI

PREMIUM WINE OF CHILE

CHARDONNAY 2008

TASTING

Appearance	: Bright yellow color.
Aromas	: Nice aromas of banana, peaches and pear.
Flavours	: Elegant, fresh and long finish.
Temperature of Service	: 12°C / 54°F.
Service Recommendation	: Ideal like appetizer, support of dry fruits, fish, white meats and vegetables.

DESCRIPTION

Varietal Composition	: 100% Chardonnay.
Available Unit	: 750ml bottles.
Denomination of Origin	: Maule Valley.
Vineyard	: San Javier Estate: blocks 2.
Trellis System	: Vertical shoot positioning.
Soil Type	: Sandy Clay.
Age of Vines	: 12-30 years.
Yield	: 10 tons / ha.
Harvest Date	: Fourth week of February.
Type of Harvest	: Hand selection in small cases of 14 kilos.
Yeast	: CY3079
Fermentation	: 16 days at 15°C / 59°F.
Decantation	: 150 NTU
Total Maceration	: 4 Hours.
Filtration	: Soil, plaquette and cartridge.

AGEING PROCESS

Vat	: 100% Stainless steel tanks inoxidable
Ceralling	: 2 Years

ANALISIS

Alcohol	: 13,5%
pH	: 3,10
Total Acidity (H2SO4)	: 4,59 gr / lt
Reducing Sugar	: 1,83 gr / lt

WINMAKER COMMENTS

With a typical fruit expression of this variety, it is a light wine with good acidity that provides a pleasant and fresh sensation.

