

# BALDUZZI

PREMIUM WINE OF CHILE

## CHARDONNAY 2011

### 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.
Vineyards	San Javier Estate: blocks 2.
Denomination of Origin	Maule Valley.
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.
Pump-Overs	150 NTU
Total Maceration	4 Hours.
Filtration	Soil, plaque and catridge.

### AGEING PROCESS

Vat	100% Stainless steel tanks inoxidable
Oak Barrel	None
Cellaring	2 Years

### ANALYSIS

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

### WINEMAKER COMMENTS

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

