

BALDUZZI

PREMIUM WINE OF CHILE

CHARDONNAY RESERVA 2010

TASTING

Appearance	Gold yellow color.
Aromas	Vanilla and honey aromas and tropical fruits like banana, papaya and guayaba.
Flavours	Round, cream taste and loong finish.
Temperature of Service	12°C / 54°F.
Service Recommendation	White meats, chesses, fishes and spiced 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	30 years.
Yield	9 tons / ha.
Harvest Date	First week of March.
Type of Harvest	Hand selection in small cases of 14 kilos.
Yeast	CY3079.
Fermentation	14 days at 15°C / 59°F.
Pump-Overs	200 NTU.
Total Maceration	4 hours.
Filtration	Soil, plaquette and steril cartridge.

AGEING PROCESS

Blend in Barrel	25%
Time in Barrel	4 months
Type of Barrel	100% New French oak.
Cellaring	2 years

ANALYSIS

Alcohol	14%
pH	2,89
Total Acidity (H2SO4)	4,5 gr / lt
Reducing Sugar	2,5 gr / lt

WINEMAKER COMMENTS

Its aging in oak gives a facet of complexity in nose with notes as toasted, like in mouth where it gets intensity. Their cream texture and natural acidity give to a volume and very pleasant persistence. Its wood contribution allows to enjoy a great structure without forgetting its fruit character.

