

BALDUZZI

PREMIUM WINE OF CHILE

CHARDONNAY RESERVE 2008

TASTING

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| 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

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| 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 | : 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. |
| Decantation | : 200 NTU. |
| Total Maceration | : 4 hours. |
| Filtration | : Soil, plaquette and steril cartridge. |

AGEING PROCESS

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|-------------|------------------------|
| Blend | : 25% |
| Oak Ageing | : 4 monhts |
| Barrel type | : 100% New French oak. |
| Cellaring | : 2 years |

ANALISIS

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|-----------------------|----------------|
| Alcohol | : 13,5% |
| pH | : 2,89 |
| Total Acidity (H2SO4) | : 4,5 gr / lt |
| Reducing Sugar | : 2,48 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.

