

BALDUZZI

PREMIUM WINE OF CHILE

CABERNET SAUVIGNON 2011

TASTING

Appearance	Bright violet-red color.
Aromas	Mature fruits like cherries, plums and spices.
Flavours	Round, fruity with nice tannins.
Temperature of Service	18°C / 64°F.
Service Recommendation	Red meats, mature cheeses, spiced pastes and dishes.

DESCRIPTION

Varietal Composition	100% Cabernet Sauvignon.
Available Unit	750ml bottles.
Vineyards	San Javier Estate: blocks 1.
Denomination of Origin	Maule Valley.
Trellis System	Vertical shoot positioning and parron.
Soil Type	Sandy Clay.
Age of Vines	12-24 years.
Yield	10 tons / ha.
Harvest Date	First week of April.
Type of Harvest	Hand selection in small cases of 14 kilos.
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

Vat	100% Stainless steel tanks
Oak Barrel	None
Cellaring	3 Years

ANALYSIS

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

WINEMAKER COMMENTS

Our Cabernet Sauvignon looks to express the best fruit potential of our stocks. It is a wine that keeps a balance of flavors and aromas that characterize the terroir where it is cultivated. Of round tannins, it has a rich and vivaz acidity that helps to raise its mature fruit.

