

# BALDUZZI

PREMIUM WINE OF CHILE

## CABERNET SAUVIGNON 2007

### 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.
Denomination of Origin	: Maule Valley.
Vineyard	: San Javier Estate: blocks 1.
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 cartridge.

### AGEING PROCESS

Vat	: 100% Stainless steel tanks
Ceralling	: 3 Years

### ANALYSIS

Alcohol	: 13,2%
pH	: 3,40
Total Acidity (H2SO4)	: 3,87 gr / lt
Reducing Sugar	: 1,51 gr / lt

### WINMAKER 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.

