

BALDUZZI

PREMIUM WINE OF CHILE

CABERNET SAUVIGNON RESERVA 2010

TASTING

Appearance	Deep ruby red color with soft orange borders.
Aromas	Mature fruits, spices, leather and fine wood.
Flavours	Mature fruits (plums), spiced notes (pepper), wood contribute notes of tobacco and chocolate.
Temperature of Service	20°C / 68°F.
Service Recommendation	Ideal to be supported by meats and spiced dishes.

DESCRIPTION

Varietal Composition	100% Cabernet Sauvignon.
Available Unit	375ml and 750ml bottles.
Vineyards	Maule Valley.
Denomination of Origin	Vertical shoot positioning.
Trellis System	Sandy clay.
Soil Type	15 years.
Age of Vines	8 tons / ha.
Yield	Second week of May.
Harvest Date	Hand selection in small cases of 14 kilos.
Type of Harvest	F15.
Yeast	8 days at 30°C / 86°F.
Fermentation	4 per day.
Pump-Overs	10 days.
Total Maceration	Soil, plaquette and catridge.
Filtration	El Sauce Estate: blocks 4,7 and 12.

AGEING PROCESS

Blend in Barrel	25%
Time in Barrel	12 months
Type of Barrel	100% French oak.
Age of Barrel	New
Cellaring	6 years

ANALYSIS

Alcohol	14%
pH	3,66
Total Acidity (H2SO4)	3,56 gr / lt
Reducing Sugar	2,04 gr / lt

WINEMAKER COMMENTS

The Maule Valley is demonstrating its great potential to produce round wines Cabernet Sauvignon rich in mature fruits and tannins. Uniting the precise wood incorporation, they make of this wine a recommended experience at the time of tasting this grape of good body, persistent and good tannic structure.

