

# BALDUZZI

PREMIUM WINE OF CHILE

## CABERNET SAUVIGNON RESERVE 2006

### 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	: 13%
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.

