

BALDUZZI

PREMIUM WINE OF CHILE

GRAND RESERVE 2006

TASTING

Appearance	Red terracota color
Aromas	Spices, blackberries, raspberries and vanilla
Flavours	Great character and body, elegant tannins and soft at palate. A nice memory in mouth on its finish.
Temperature of Service	20°C / 68°F
Service Recommendation	High gastronomy and spiced dishes.

DESCRIPTION

Varietal Composition	47% Cabernet Sauvignon, 25% Carménère, 25% Merlot, 3% Lagrima Christi.
Available Unit	750ml bottle
Vineyards	El Sauce Estate, old vines
Denomination of Origin	Maule Valley
Trellis System	Vertical shoot positioning
Soil Type	Sandy clay
Age of Vines	10-23 years
Yield	6 tons / ha
Harvest Date	4th week March - 3rd week April
Type of Harvest	Hand selection in small cases of 14 kilos
Yeast	F15
Fermentation	8 days at 30°C / 86°F
Pump-Overs	4 per day and 3 delestages
Total Maceration	15 days
Filtration	Minimum by earth plaquette filters

AGEING PROCESS

Blend	50%
Oak Ageing	16 months
Barrel type	100% new French oak
Cellaring	6 Year

ANALYSIS

Alcohol	14%
pH	3,55
Total Acidity (H2SO4)	3,31 gr / lt
Reducing Sugar	1,72 gr / lt

WINEMAKER COMMENTS

The character and elegance could define this assemblage. As it is entering in palate shows gentleness and then an intense wine in sensations. The impact is the complexity that is managed to discover different notes in aromas and flavors, whenever we tasted it.

