

BALDUZZI

PREMIUM WINE OF CHILE

GRAND RESERVE 2005

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

ANALISIS

Alcohol	: 13,3%
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.

