

BALDUZZI

PREMIUM WINE OF CHILE

LATE HARVEST 2008

TASTING

Appearance	: Golden color
Aromas	: Honey, caramel and raisins with vanilla and toasting notes
Flavours	: Delicate harmony between sweet and acidity, great concentration and long finish.
Temperature of Service	: 10°C / 50°F.
Service Recommendation	: Appropriate like appetizer, recommendable support for desserts and after dinner drinks. Round, cream taste and long finish.

DESCRIPTION

Varietal Composition	: 100% Chardonnay.
Available Unit	: 375 and 750ml bottles.
Denomination of Origin	: Maule Valley.
Vineyard	: Vertical shoot positioning and parron.
Trellis System	: Sandy Clay.
Soil Type	: 18 years.
Age of Vines	: 8 tons / ha.
Yield	: First week of June.
Harvest Date	: Hand selection in small cases of 14 kilos.
Type of Harvest	: EC1118.
Yeast	: 16 days at 18°C / 64°F.
Fermentation	: 150 NTU.
Pump-Overs	: 4 hours.
Total Maceration	: Soil, plaquette and steril cartridge.
Filtration	: El Sauce Estate: blocks 5.

ANALISIS

Alcohol	: 11,5%
pH	: 3,30
Total Acidity (H2SO4)	: 4,18 gr / lt
Reducing Sugar	: 114,28 gr / lt

WINEMAKER COMMENTS

Exquisite balance between sweet and acidity of this obtained wine from the delayed harvest in Chardonnay grapes. Its passage by oak adds toasted notes, keeping a characteristic aroma of honey and raisins, that obtain an excellent appetizer with perfect harmony with desserts.

