

BALDUZZI

PREMIUM WINE OF CHILE

LATE HARVEST RESERVA 2009

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 loong finish.

DESCRIPTION

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

AGEING PROCESS

Blend in Barrel	25%
Time in Barrel	4 months
Type of Barrel	100% New French Oak
Cellaring	1 year

ANALYSIS

Alcohol	12%
pH	3,30
Total Acidity (H2SO4)	4,18 gr / lt
Reducing Sugar	114 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.

