

# BALDUZZI

PREMIUM WINE OF CHILE

## MERLOT RESERVA 2010

### TASTING

Appearance	Intense purple color.
Aromas	Notes of mature fruits as cherry and blackberries with tobacco and nut.
Flavours	Complex, great body, nice tannins and long finish.
Temperature of Service	20°C / 68°F.
Service Recommendation	White and red meats, spiced fishes, pastes and cheeses.

### DESCRIPTION

Varietal Composition	100% Merlot.
Available Unit	750ml bottles.
Vineyards	El Sauce Estate: blocks 2,6 and 11.
Denomination of Origin	Maule Valley.
Trellis System	Vertical shoot positioning.
Soil Type	Sandy clay.
Age of Vines	10 years.
Yield	9 tons / ha.
Harvest Date	First week of May.
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.
Total Maceration	10 days.
Filtration	Soil, plaquette and catridge.

### AGEING PROCESS

Blend in Barrel	25%
Time in Barrel	6 months
Type of Barrel	100% New French oak.
Cellaring	5 years

### ANALYSIS

Alcohol	14%
pH	3,44
Total Acidity (H2SO4)	3,63 gr / lt
Reducing Sugar	2,15 gr / lt

### WINEMAKER COMMENTS

Of round texture and fruity expression preserved by the use of barrels of second use, this wine presents a very pleasant tannic harmony. Its smoothness and complexity contributed by its union with French and American wood provide sweet notes in mouth.

