

BALDUZZI

PREMIUM WINE OF CHILE

MERLOT RESERVE 2008

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.
Vineyard	: 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 cartridge.

AGEING PROCESS

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

ANALISIS

Alcohol	: 13%
pH	: 3,44
Total Acidity (H2SO4)	: 3,63 gr / lt
Reducing Sugar	: 2,15 gr / lt

WINMAKER 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.

