

BALDUZZI

PREMIUM WINE OF CHILE

SAUVIGNON BLANC 2009

TASTING

Appearance	: Yellow color with green tints.
Aromas	: Citric fruits, green apple, pineapple and wild flowers.
Flavours	: Elegant, emphasizing his balanced acidity that grants coolness and persistent end.
Temperature of Service	: 10°C / 50°F.
Service Recommendation	: Appetizer, support of seafood and fish, white meats and vegetables of low spices.

DESCRIPTION

Varietal Composition	: 100% Sauvignon Blanc.
Available Unit	: 750ml bottles.
Denomination of Origin	: Maule Valley.
Vineyard	: El Sauce Estate: blocks 3.
Trellis System	: Vertical shoot positioning.
Soil Type	: Sandy Clay.
Age of Vines	: 30 years.
Yield	: 8 tons / ha.
Harvest Date	: First week of March.
Type of Harvest	: Hand selection in small cases of 14 kilos.
Yeast	: QA23.
Fermentation	: 16 days at 14°C / 57°F.
Decantation	: 80 NTU
Total Maceration	: 4 Hours.
Filtration	: Soil, plaquette and catridge.

AGEING PROCESS

Vat	: 100% Stainless steel tanks
Cellaring	: 2 Years

ANALISIS

Alcohol	: 13,2%
pH	: 2,92
Total Acidity (H2SO4)	: 4,86 gr / lt
Reducing Sugar	: 1,48 gr / lt

WINMAKER COMMENTS

Light and fresh. Their mineral acidity, citric notes and green fruits characterize to this wine. An excellent appetizer to share at special moments.

