

BALDUZZI

PREMIUM WINE OF CHILE

SAUVIGNON BLANC 2011

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.
Vineyards	El Sauce Estate: blocks 3.
Denomination of Origin	Maule Valley.
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.
Pump-Overs	80 NTU
Total Maceration	4 Hours.
Filtration	Soil, plaque and catridge.

AGEING PROCESS

Vat	100% Stainless steel tanks inoxidable
Oak Barrel	None
Cellaring	2 Years

ANALYSIS

Alcohol	13,5%
pH	2,92
Total Acidity (H2SO4)	4,86 gr / lt
Reducing Sugar	1,48 gr / lt

WINEMAKER COMMENTS

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

