

# BALDUZZI

PREMIUM WINE OF CHILE

## MERLOT 2012

### TASTING

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Appearance	Ruby-red color
Aromas	Notes of red berries, plum and touches of herbs and earth
Flavours	Very elegant with a nice finish, creating a well balanced tasting
Temperature of Service	18°C / 64°F.
Service Recommendation	Soft cheese, duck and fine gastronomy

### DESCRIPCIÓN

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Varietal Composition	100% Merlot.
Available Unit	750ml bottles.
Vineyards	Aitué Estate.
Denomination of Origin	Maule Valley.
Trellis System	Vertical shoot positioning.
Soil Type	Sandy Clay.
Age of Vines	12 years.
Yield	12 tons / ha.
Harvest Date	April.
Type of Harvest	Hand selection in small cases of 12 kilos.
Fermentation	8 days at 28°C / 82°F.
Total Maceration	5 days.

### AGEING PROCESS

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Vat	100% Stainless steel tanks
Cellaring	5 Years

### ANALYSIS

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Alcohol	13%
pH	3,32
Total Acidity (H2SO4)	3,89 gr / lt
Reducing Sugar	2,14 gr / lt

### WINEMAKER COMMENTS

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This wine shows a ruby-red color with notes of red berries, plum and touches of herbs and earth. At palate the juice is very elegant with a nice finish, creating a well balanced tasting.

