

BALDUZZI

PREMIUM WINE OF CHILE

CABERNET SAUVIGNON ROSE

TASTING NOTES

Appearance	Deep brilliant pink color
Aromas	Fruity and floral with lights hints of spice.
Flavour	Pleasant tropical fruits and freshness. Well balanced and round
Temperature of Service	12°C / 54°F
Service Recommendation	Specially recommended for salads, seafood, pasta and white meats.

DESCRIPTION

Varietal Composition	100% Cabernet Sauvignon.
Available units	750ml bottles
Vineyards	Aitué
Denomination of Origin	Maule Valley
Vineyard System	Vertical Shoot
Type of Soil	Sandy Clay
Vineyard Age	15-25 years
Yield	12 tons / ha.
Harvest time	April
Harvest Method	Hand picking in 12 kgs boxes
Fermentation	12-15 days at 13°C / 55°F
Total Maceration	5-8 hours at 9°C / 48°F

AGEING PROCESS

Tank	100% Stainless steel tank.
Cellaring	5 years

ANALYSIS

Alcohol	13%
pH	3,38
Total Acidity (H2SO4)	3,46 gr / lt
Residual Sugar	1,06 gr / lt

WINEMAKER'S COMMENTS

Intense fruity aromas of strawberries and pears. An elegant freshness that delivers the perfect balance and finish

