



BALDUZZI MERLOT RESERVA

IT ALL STARTS IN THE VINE

In order to achieve high quality wines, one must first start by growing high quality grapes

Over the years we have found specific terroir within the Maule Valley, focusing on climatic advantages, soil and vine density, amongst other variables, to strategically plant each variety in its optimal location. The end result being excellent grapes and ultimately, amazing wines

TASTING NOTES

Carefully aged for 6 months in French oak barrels, this wine has an intense purple colour, bouquet with aromas of ripe fruit, such as blackberries, tobacco and walnut. At palate is complex, great body, smooth tannins and long finish.

Appearance	: Intense purple color
Aroma	: Notes of mature fruits such as cherries and blackberries with tobacco and nuts
Palate	: Complex, great body, nice tannins and long finish
Serving Temperature	: 18°C / 64°F
Pairing	: White and red meats, spiced fishes, pasta and cheeses

TECHNICAL DETAILS

GRAPE VARIETY	: 100% Merlot
Alcohol	13,5%
pH	3,44
Total Acidity (H ₂ SO ₄)	3,63 gr/ltr
Reducing sugar	2,15 gr/ltr

Tel : 603 6258 3530
Fax : 603 6258 5160



wine@dionysus@gmail.com
www.dionysusasia.com



16 Jalan Metro Perdana Barat 12
Sri Edaran Light Kepong
52100 Kuala Lumpur, Malaysia

