












Product link:

[www.casavalduga.com.br/en/produ-tos/identidade/identidade-corte](http://www.casavalduga.com.br/en/produ-tos/identidade/identidade-corte)

*Originally named Santa Bárbara de Encruzilhada, the first pasture settlements appeared in the Southern region of the Serra do Sudeste comprising a vanguard of missionaries and Indians. Here, they fought bravely alongside imperial guards to protect the province from Spanish invasion.*

- |  |   |
|--|---|
|  Dry Red Wine   |  Arinarnoa, Marselan e Merlot                        |
|  18 months in the Cellar  |  Encruzilhada do Sul                                 |
|  12 months in French Oak Barel  |  16° a 20°C.   |
|  Guard from 10 to 15 years. Provided it is maintained in the right conditions for full development. |  20 to 40 minutes.                                   |
|  |  Pasta with spicy sauces, mature cheeses and meats. |

**Vision:** Clear and bright, intense ruby color.

**Smell:** Presentes remarkablenotes of red and black fruits such a cherry, raspberry and plum, dried sweets and spices, which complements the wood scents such as cocoa and coffee from the french oak.

**Palate:** It is intense, with firm tannins and balanced acidity. It demonstrates in the mouth all the potential acquired during a year of maturation in new french oak, revealing an opulent and full wine. The and of the mouth refers to the smell, with the presence of red fruits and toasted notes of the wood.



Gold  
Vinus |  
Argentina | 2019  
Safra 2013



Gold  
Grande Prova de  
Vinhos | 2019  
Safra 2013



92 Points  
Vinus |  
Argentina | 2018  
Safra 2012



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## TECHNICAL SHEET

Clone Varietal: Inra 18 | Inra 980 | Entav 723

Rootstock: 101-14 | 3309 | 3309

Production System: Simple Espalier

Density/ha: 4.000 plantas

Type of pruning: Spur Cordon

Gems Load/ha: 33.000

Winegrowing Practices: Advanced agricultural technology, proper management of the canopy, thinning clusters for production control. sustainable and precision viticulture, respecting the environment.

Harvest: Manual and selective.

## WINEMAKING

- Final selection of clusters;
- Picking of fresh grapes;
- Maceration cold pre-fermentation for 48 hours;
- Use of selected *Saccharomyces cerevisiae* yeasts;
- Alcoholic fermentation in temperature of 24 to 25°C; (75,2°F - 77°F)
- Remontas and manual delations during 21 days of skin maceration;
- Separation of the remaining solid part and the must;
- Malolactic fermentation;
- Maturation for 12 months in new French oak barrels;
- Blend - Arinararñoa, Marselan e Merlot
- Tartaric stabilization;
- Bottling;
- Thinning in cellar for 18 months.

## ANALYTICAL REPORT

Alcohol: 13%

Total Acidity: 6,3 g/l de tartaric acid

Density: 0,996

Dry Extract: 34,6 g/l

SO<sub>2</sub> Total/Free: 0,123 / 0,042 g/l

Total sugars: 3,00 g/l

pH: 3,55