

ORIGEM  
Chardonnay  
2022 | 750 ml



*Everything in nature has its origin. We ransomed from our history what brought us here. This wine represents our evolution, what moves us, our originality.*



Dry White Wine



Chardonnay



Vale dos Vinhedos



8° to 10°C



Salads, light cheeses and white meats.

**Sight:** Clear and bright, straw yellow color.

**Smell:** A fine and elegant aroma, highlighting notes of white fruits, such as pear and apple, based on the delicate tropical presence of the pineapple.

**Taste:** Balanced and refreshing, characterized by light and soft texture, followed by generous fruity notes. The aftertaste refers to fresh fruit, revealing all harmony and vividness of Chardonnay grape.



89 Points  
Guia Adega | Brasil |  
2022  
Safrá 2021

Product link:

<https://www.casavalduga.com.br/en/produtos/origem/origem-chardonnay>



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## TECHNICAL SHEET

Clone Varietal: R8

Rootstock: Paulsen 1103

Production System: Simple trellis

Density / ha: 4,000 plants

Type of Pruning: Guyot

Load Gems / ha: 60,000

Winegrowing Practices: sprouting, topping, defoliation in the region of clusters, clusters thinning for production control.

Harvest: Manual and selective.

### WINEMAKING

- Final selection of clusters;
- Stalk of fresh grapes;
- Discontinuous and gentle pressing;
- Static cleaning of the must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature from 15° to 16°C;
- Tartaric stabilization;
- Filtration;
- Bottling.

### ANALYTICAL REPORT

Alcohol: 11,5%

Total Acidity: 4,5 g/l of tartaric acid

Densidade: 0.992

Dry Extract: 21 g/l

SO2 Total: 130 mg/l

SO2 Free: 50 mg/l

Total Sugars: 1.5 g/l

pH: 3.50