CASA VALDUGA

SINCE 1875

CASA VALDUGA

TERROIR EXCLUSIVO

Tannat

2020 | 750 ml



We contemplate our space as a guide that shows its magnificent geography connected to the essence of the vineyard. An invitation to the universe of the riches of each terroir. The Campanha Gaúcha, border region, is located to the west of the state of Rio Grande do Sul. The fold in the form of coxilhas, sedimentary soils and summers of the sunny days, results in wines of remarkable balance and great complexity.

- Dry Red Wine
- Tannat
- 12 months in the Cellar
- Campanha
- 8 months in French Oak Barels
- 16º to 18ºC
- Guard from 6 to 8 years. Provided it is maintained in the right conditions for full development.
- 15 to 30 minutes.
- Meat for hunting and Ripe cheeses.

Vision: Deep ruby color.

Smell: The 8 months passage through French oak barrels provides great aromatic complexity, with notes of leather and vanilla integrated into the nuances of red and black fruit, denoting the full ripeness of the fruit.

Palate: The tannins are firm, supporting the acidity and ensuring a long persistence.

MENÇÃO HONROSA — Commended Internacional Wine Challenge | Londres | 2023
Safra 2020

MEDALHA OURO — Gold Wines of Brazil Awards | 2020
Safra 2017

MEDALHA PRATA — Silver Cinve - Concurso Internacional Vinos y Espirituosos da Espanha | Espanha | 2019
Safra 2015

Product link:
https://www.casavalduga.com.br/en/produtos/terroir-exclusivo/terroir-exclusivo-tannat

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TECHNICAL SHEET

Clone Varietal: 717
Rootstock: SO4
Production System: Trellis
Density/ha: 4.000 plantas
Type of prunning: Spur Cordon
Gems Load/ha: 40.000
Harvest: Manual and selective.

WINEMAKING

- Final selection of the bunches;
- Destemming of fresh grapes;
- Pre-fermentative cold maceration for 12 hours;
- Use of sealed yeasts Saccharomyces cerevisiae;
- Alcoholic fermentation with temperature from 25º to 27ºC;
- Pigeage and delestage during 15 days of maceration of the skin;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Bottling;
- Tuning in a cave for 12 months.

ANALYTICAL REPORT

Alcohol: 14%
Total Acidity: 6.15 g/L of acid tartaric
Density: 0.996
Dry extract: 35 g/L
SO2 Total | Free: 0.066 | 0.030 g/L
Total sugars: 2.7 g/L
pH: 3.55