



Made from grown fermented grapes and then distilled in a copper alembic, the refined and luxurious Brandy Casa Valduga shows its best expression with XV years of aging in French oak barrels.



Distilled



Trebbiano



Vale dos Vinhedos



15 years in French Oak Barrels



18° to 25°C



Gold
Concurso
Internacional de
Vinhos do Brasil |
Brasil | 2008

Product link:

<https://www.casavalduga.com.br/en/produtos/brandy/brandy-xv>



TECHNICAL SHEET

Clone Varietal: VCR 8
Rootstock: Paulsen 1103
Terroir: Vale dos Vinhedos

WINEMAKING

- White wine Preparation
- First distillation:
Using fresh unfiltered wine
Cooper Alembic
Slow distillation from 8 to 10 hours
- Second distillation:
Using the first distillation distillate
Cooper Alembic
Slow distillation and separation of head, heart and tail
- Aging
Aging in French oak barrels for 15 years old
- Bottling

ANALYTICAL REPORT

Alcohol: 39%
Total Acidity: 0,54 g/l
Volatile Acidity: 0,12 g/l
Density: 0,995
Dry Extract: 27 g/l
Total Sugars: 8,8 g/l
pH: 3,95

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