



*The Brandy XX years was elaborated from a selection of Trebbiano grapes from the family vineyards. After the elaboration of the base of white wine, the first batch distillation in copper pot still, was carried out by slow distillation for 10 hours. Using the first distillate, a second distillation was performed, too slow, which is separate head and tail of the heart liquid. The heart, nectar, was kept in French oak barrels for its highest expression for 20 years.*



Distilled



Trebbiano



Vale dos Vinhedos



20 years in French Oak Barrels



18° to 25°C

Product link:

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

Smell: Outstanding olfactory intensity, it reminds chocolate and vanilla by maturation in oak barrels.

Taste: Soft and pleasant with hints of almonds and hazelnuts.

Sight: Golden, clear and bright amber.



Product link:

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

## 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: 40%  
Total Acidity: 5,4 g/  
Volatile Acidity: 0,6 g/l  
Density: 0,960  
SO2 Total/Free: 6,5/5,4 mg/l  
Total Sugars: 15,5 g/l  
pH: 3,8