



The Casa Valduga Sur Lie is a sparkling wine in its most crude form, without dégorgement and consequently, without dosage post-degorgement of expedition liquor.

Because it does not go through this thinning, the autolysis of the yeasts occurs while the bottle remains closed. This is the great differential of this specimen, it continues aging for an indeterminate time and the decision to interrupt this process is unique and exclusive, which will decide the time of maturation of the drink, to appreciate it according to your preference.



Nature Sparkling Wine



Maturation minimum of 30 months in cellar + evolution until opening of the bottle



6° to 8°C (42,8°F - 46,4°F)



Spicy dishes, white meats and pizzas



Chardonnay and Pinot Noir



Vale dos Vinhedos



Partial maturation (10%) in French oak barrels



Guard until 8 years. Provided it is maintained in the right conditions for full development

Appearance: Straw yellow coloration with characteristic cloudy appearance.

Bouquet: Aroma of great complexity and elegance, with a balance between the notes of almonds, acquired during the 30 months of maturity, and notes of fresh tropical fruits.

Palate: Perfectly balanced. A very good balance between the freshness coming from the acidity and the creaminess. The finish of the mouth is very fine, revealing delicate nuances of almonds, coming from the evolution of the sparkling wine.

Product link:

<https://www.casavalduga.com.br/en/produtos/sur-lie/nature-branco>



93 Pontos
Guia Descorchados |
Chile | 2021
NV



Gran Gold
Wines of Brazil
Awards | 2020
NV



93 Points
Guia Descorchados |
Chile | 2022
NV



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TECHNICAL SHEET

Clone Varietal: Chardonnay Entav 95 | Pinot Noir Entav 777
Rootstock: Paulsen 1103 | 3309
Terroir: Vale dos Vinhedos
Slope of the soil between 25 ° and 35 ° - Exposure east, northeast and north
Soil: well drained and medium depth clay
Density/ha Chardonnay: 4.000
Density/ha Pinot Noir: 4.000
Type of Pruning Chardonnay: Guyot
Type of Pruning Pinot Noir: Guyot
Gems Load/ha Chardonnay: 40.000
Gems Load/ha Pinot Noir: 40.000

WINEMAKING

Elaboration by Traditional Method

Preparation of base wine

- Final selection of bunches;
- Direct pressing of the grapes, discontinuous and delicate, in inert atmosphere;
- Cold static cleaning of must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature between 15° and 16°C;
- Preservation of the base wine on fine lees with batonnage;
- Assemblage: 10% of wines that have been trained in French oak barrels with low toasting for 10 months.
- Cold tartaric stabilization for one week at - 5 ° C;
- Filtration;

Second Fermentation

- Addition of tirage liqueur with inoculum of selected yeasts *Saccharomyces cerevisiae* esp. *bayanus*;
- Container;
- Second fermentation inside the bottle with temperature of 12°C for 45 days;
- Maturation for 30 months sur lie occurring autolysis of yeasts - Average temperature of the cellar of 16 ° C.

ANALYTICAL REPORT

Alcohol: 12.5%
Total Acidity: 82.9 meq/L of tartaric acid
Volatile Acidity: 2.8 meq/L of acetic acid
Total sugars in glucose: 1.3 g/L
pH: 3.24
Total SO₂ | Free: 63.4 mg/L | 4.9 mg/L

