



CASA VALDUGA  
TERROIR EXCLUSIVO  
**Viognier**  
2021 | 750 ml

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Product link:

<https://www.casavalduga.com.br/en/produto/s/terroir-exclusivo/terroir-exclusivo-viognier>

*We contemplate our terroir as a guide that shows its magnificent geography connected to the essence of the vineyard. A real invitation to the exclusive universe of the riches of each terroir. Located in the region of the Serra do Sudeste Gaúcho is the municipality of Encruzilhada do Sul. The relief formed by a plateau with smooth undulations, added to the soil profile of granite origin and the soft nights, results in wines of unique character and great liveliness.*



Dry White Wine



Viognier



Serra do Sudeste



8° to 10°C



Creamy cheeses, fish, light sauces  
and seafood.

**Vision:** Straw yellow coloration, clear and bright.

**Smell:** Of great aromatic intensity, with notes of fruits like peach and apricot, accompanied by nuances of honey and a delicate touch of acacia flower.

**Palate:** Full and intense, it reveals an attack with subtle sweet notes and acidity in perfect balance. A wine of volume, with unctuous texture and great persistence. Exemplary example of Viognier varietal.



90 Points  
Guia Descorchados |  
Chile | 2022  
Safra 2021



90  
Guia Adega | Melhor  
Viognier Guia Adega  
Brasil | 2018  
Safra 2018



Bronze  
Decanter World Wine  
Awards | Londres |  
2022  
Safra 2020

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## TECHNICAL SHEET

Clone Varietal: 642

Rootstock: 3309

Production System: Simple trellis

Density/ha: 4.000 plants

Type of Pruning: Spur Cordon

Load Gems / ha: 60.000

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

Harvest: Manual and selective.

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## **WINEMAKING**

- Final selection of the bunches;
  - Destemming of fresh grapes;
  - Pre-fermentative cold maceration for 12 hours;
  - Discontinuous and delicate press - press with inert atmosphere;
  - Clarification of the must;
  - Use of selected yeasts *Saccharomyces cerevisiae*;
  - Alcoholic fermentation with temperature from 14° to 16°C;
  - Tartaric stabilization;
  - Filtration;
  - Bottling;
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## **ANALYTICAL REPORT**

Alcohol: 12,5%

Total Acidity: 6.3 g/L tartaric acid

Volatile Acidity: 2.5 meq/L of acetic acid

Total Sugars: 1.75 g/L

pH: 3.54

Density: 0.991

Dry extract: 23.2 g/L

Total SO<sub>2</sub> | Free: 130 | 39.9 mg/L

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