



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 Brels



16° to 18°C



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.



Commended
Internacional Wine
Challenge | Londres |
2023
Safrá 2020



Gold
Wines of Brazil
Awards | 2020
Safrá 2017



Silver
Cinve - Concurso
Internacional Vinos
y Espirituosos da
Espanha | Espanha |
2019
Safrá 2015

Product link:

<https://www.casavalduga.com.br/en/produtos/terroir-exclusivo/terroir-exclusivo-tannat>



TECHNICAL SHEET

Clone Varietal: 717
Rootstock: SO4
Production System: Trellis
Density/ha: 4.000 plantas
Type of pruning: 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 25° to 27°C;
- 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: 79 meq/L of acid tartaric
Volatile Acidity: 8.16 meq/l of acetic acid
Density: 0.995
Dry extract: 30 g/L
SO2 Total | Free: 93.5 | 35.5 mg/L
Total sugars: 2.1 g/L
pH: 3.59

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