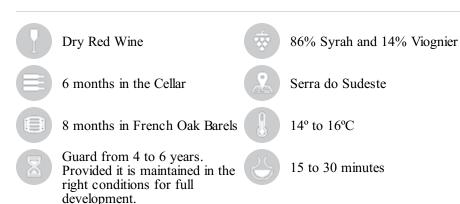


CASA VALDUGA TERROIR EXCLUSIVO Syrah | Viognier 2022 | 750 ml



Product link: https://www.casavalduga.com.br/en/p rodutos/terroir-exclusivo/terroirexclusivo-syrah-viognier

We contemplate our terroir as a guide that highlights its magnificent geography connected to the essence of the vineyard. A true invitation to the exclusive universe of the riches of each terroir. Located in the Serra do Sudeste Gaucho region is the municipality of Encruzilhada do Sul. The relief formed by a plateau with gentle undulations, added to the profile of the granitic soil and the mild nights, results in wines of unique character and great vivacity.



Vision: Medium intensity ruby ??red color, clear and bright, with delicate violet reflections.

Smell: Exemplary of great aromatic complexity, permeating between floral and fruity notes. The attack shows itself exuberant in black fruits, such as cherry and plum. During the tasting, other layers of aromas are revealed, evidencing the presence of Viognier with the striking note of violet and candied orange. Spices permeate the fruits, where black pepper is the protagonist, justifying the remarkable aromatic profile of Syrah.

Palate: On the palate, the tannins of the Syrah variety are perfectly round and soft, with the freshness of Viognier. Ample aftertaste full of red fruits, culminating in an enveloping texture.



90 Points Guia Adega | Brasil | 2023 Safra 2022



90 Points Guia Adega | Brasil | 2021 Safra 2020



90 Points Guia Descorchados | Chile | 2024 Safra 2022



CASA VALDUGA TERROIR EXCLUSIVO Syrah | Viognier 2022 | 750 ml

TECHNICAL SHEET



Product link: https://www.casavalduga.com.br/en/p rodutos/terroir-exclusivo/terroirexclusivo-syrah-viognier

WINEMAKING

- Final selection of curls;
- Destemming of fresh grapes;
- Optical grain selection;
- Pre-fermentation cold maceration for 24 hours;
- Use of selected Saccharomyces cerevisiae yeasts;
- Alcoholic co-fermentation of both varieties (86% Shiraz and 14% Viogner);
- Temperature control from 20° to 24°C;
- Pigages and deletions during 12 days of skin maceration;
- Descuba;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Bottling;
- Cellar thinning for 3 months.

ANALYTICAL REPORT

Alcohol: 13.0

Total Acidity: 5.00g/L tartaric acid Volatile Acidity: 0.56mg/L acetic acid

Density: 0.995 Dry extract: 30.5

So2 Total | Free: 80.0 | 27.0 Total sugars in glucose: 3.5

pH: 3.65