CASA VALDUGA
SINCE 1875

CASA VALDUGA

TERROIR

Cabernet Sauvignon

2020 | 750 ml



Product link:
https://www.casavalduga.com.br/en/produtos/terroir/terroir-cabernet-sauvignon

*Famigla Valduga's wine industry vocation came to life in the middle of Vale dos Vinhedos, which was called **Via Leopoldina** over a century ago. We were moved by the desire to prosper and to take from the soil just enough to live with dignity. Respecting the terroir and understanding that each strand of grape develops differently are the **Roots** that sustain the development of our great history. A relentless search for the true **Identity** of each plot of land, studying them in detail, motivates us to seek the best results. Our understanding that a wines soul is linked to climate, soil, topography, and ongoing wind changes made us create the **Terroir** line of products. We appreciate the potential of each varietal cultivated in the most relevant wine-producing regions of the state of Rio Grande do Sul.*

- Dry Red Wine
- Cabernet Sauvignon
- 12 months in Cellar
- Campanha
- 8 months in French Oak Barels
- 16º to 18ºC
- Guard from 6 to 8 years. Provided it is maintained in the right conditions for full development
- 15 to 30 minutes
- Hard cheese, red meat, pasta with spicy sauce

Appearance: Ruby deep red and intense.

Bouquet: It has excellent aromatic complexity. The wood integrates in a symbiotic way, presenting itself through remarkable aromas of spices. Also refers to cassis, black plum and almonds.

Palate: It has an intense body, denoting the classic character of Cabernet Sauvignon. Its acidity is moderate, and the medium tannins, generating excellent volume in the mouth. His aftertaste is intense and persistent.

MEDALHA OURO

Gold
Vinus | Argentina | 2021
Safra 2015

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TECHNICAL SHEET

Clone Varietal: Entav 15
Rootstock: SO4
Production System: Simple Espalier
Density/ha: 4.000 plants
Type of prunning: Spur Cordon
Gems Load/ha: 50.000
Harvest: Manual and selective.

WINEMAKING

- Final selection of clusters;
- Picking of fresh grapes;
- Maceration cold pre-fermentation for 48 hours;
- Use of selected *Saccharomyces cerevisiae* yeasts;
- Alcoholic fermentation in temperature of 24 to 25°C; (75,2ºF - 77ºF)
- Remontas and manual delations during 13 days of skin maceration;
- Separation of the remaining solid part and the must;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Tartaric stabilization;
- Bottling;
- Thinning in cellar for 12 months.

ANALYTICAL REPORT

Alcohol: 13%
Total Acidity: 5.5 g/L de tartaric acid
Total sugars: 2.5 g/L
pH: 3.65