CASA VALDUGA
SINCE 1875

CASA VALDUGA

TERROIR

Cabernet Franc

2020 | 750 ml



*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 wine's 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 Franc
- 12 months in the wine 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 a 30 minutes
- Meat and pasta with spicy sauces.

***Vision**:* Intense ruby coloration with violet tones, clear and bright.

Smell: The notes from the French oak are evident, with special mention to the notes of coffee and chocolate. The nuances of ripe fruit also present themselves with remarkable intensity, especially black plum.

Palate: As is typical of the variety, it has an elegant structure, where acidity and tannins balance perfectly with alcohol. The aftertaste is intense, being marked by the notes coming from the oak.

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

MEDALHA BRONZE
Bronze
Decanter World Wine Awards | Londres | 2023
Safra 2019

MEDALHA OURO
Gold
Grande Prova de Vinhos | 2019
Safra 2015

90 PONTOS
90 Points
Guia Descorchados | Chile | 2019
Safra 2016

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TECHNICAL SHEET

Clone Varietal: INRA 326
Rootstock: SO4
Production System: Simple Espalier
Density/ha: 4,000 plantas
Type of prunning: Spur Cordon
Gems Load/ha: 50,000
Harvest: Manual and selective.

WINEMAKING

- Final selection of the bunches;
- Destemming of fresh grapes;
- Pre-fermentative cold maceration for 48 hours;
- Use of selected yeasts Saccharomyces cerevisiae;
- Alcoholic fermentation with temperature from 24º to 25ºC;
- Remontages and delations during 12 days of maceration of the skin;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Tartaric stabilization;
- Bottling;
- Basin tuning for 12 months.

ANALYTICAL REPORT

Alcohol: 14%
Total Acidity: 5.45 g/L of acid tartaric
Total sugars: 3.5 g/L
pH: 3.7

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