








The Casa Valduga Sur Lie is a sparkling in its most crude form, without dégorgement and consequently, without dosage post-degorgement of expedition liquor. Because it does not go through this thinning, the autolysis of the yeasts occurs while the bottle remains closed. This is the great differential of this specimen, it continues aging for an indeterminate time and the decision to interrupt this process is unique and exclusive, which will decide the time of maturation of the drink, to appreciate it according to your preference.

-  Nature Sparkling Wine
-  80% Chardonnay e 20% Pinot Noir
-  Maturation minimum of 30 months in cellar + evolution until opening of the bottle
-  Vale dos Vinhedos
-  6° to 8°C (42,8°F - 46,4°F)
-  Partial maturation (10%) in French oak barrels
-  Guard until 8 years. Provided it is maintained in the right conditions for full development.

Lot 1 - limited to 3.000 bottles.

Lot 2 - limited to 9.000 bottles.

Lot 3 - limited to 9.000 bottles.

Lot 4 - limited to 9.000 bottles.

The technique known by the name sur lie allows the beverage to remain in constant evolution, in the presence of yeasts, until the opening of the bottle, when the sparkling reaches its fullness. Ideal for those looking for a unique and distinctive sensory experience.

Ideal para quem busca uma experiência sensorial distinta e singular!

Product link:
www.casavalduga.com.br/en/produ-tos/sur-lie/nature-branco



Gold
Grande Prova de
Vinhos | 2019



93 Points
Concurso
Catad'Or Melhor
Espumante da
América Latina |
Chile | 2019



94 Points
Guia
Descorchados |
Chile | 2020



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TECHNICAL SHEET

Clone Varietal: Chardonnay Entav 95 | Pinot Noir Entav 777
Rootstock: Paulsen 1103 | 3309
Terroir: Vale dos Vinhedos
Slope of the soil between 25 ° and 35 ° - Exposure east, northeast and north
Soil: well drained and medium depth clay
Density/ha Chardonnay: 4.000
Density/ha Pinot Noir: 4.000
Type of Pruning Chardonnay: Guyot
Type of Pruning Pinot Noir: Guyot
Gems Load/ha Chardonnay: 40.000
Gems Load/ha Pinot Noir: 40.000

WINEMAKING

Elaboration by Traditional Method

Preparation of base wine

- Final selection of bunches;
- Direct pressing of the grapes, discontinuous and delicate, in inert atmosphere;
- Cold static cleaning of must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature between 15° and 16°C;
- Preservation of the base wine on fine lees with batonnage;
- Assemblage: 10% of wines that have been trained in French oak barrels with low toasting for 10 months.
- Cold tartaric stabilization for one week at - 5 ° C;
- Filtration;

Second Fermentation

- Addition of tirage liqueur with inoculum of selected yeasts *Saccharomyces cerevisiae* esp. bayanus;
- Container;
- Second fermentation inside the bottle with temperature of 12°C for 45 days;
- Maturation for 30 months "sur lie" occurring autolysis of yeasts - Average temperature of the cellar of 16 ° C;

Sensory

Visual: Straw yellow coloration with characteristic cloudy appearance.

Olfactory: Aroma of great complexity and elegance, with a balance between the notes of almonds, acquired during the 30 months of maturity, and notes of fresh tropical fruits.

Palate: Perfectly balanced. A very good balance between the freshness

coming from the acidity and the creaminess. The finish of the mouth is very fine, revealing delicate nuances of almonds, coming from the evolution of the sparkling wine.

ANALYTICAL REPORT

Analytical Report

Density: 0.991

Alcohol: 12%

Sugar: 1.18 g/l

Dry Extract: 18.5 g/l

Total SO₂: 63 mg/l

Free SO₂: 3.6 mg/l

pH: 3,2

Total acidity: 6.6 g/l tartaric acid

Volatile acidity: 0.16 g / l acetic acid

Acidez volátil: 0,14 g/l de ácido acético
