

ORIGEM Cabernet Sauvignon Chile

2019 | 750ml



Everything in nature has its origin. We ransomed from our history what brought us here. This wine represents our evolution, what moves us, our originality.



Dry Red Wine



Cabernet Sauvignon



6 months in the Cellar



Central Valley - Chile



14° to 16°C



Grilled Red meats, pastas, risottos and soft cheeses.

Vision: Violaceous red, intense and shiny.

Smell: It is intense and lively, with predominance of fresh fruits like raspberry and cherry, accompanied by delicious nuances of spices.

Palate: The fruity profile is confirmed on the palate, where the softness of the tannins is perfect with an acidity.

Product link:

www.casavalduga.com.br/en/produ-tos/origem/origem-cabernet-sauvignon



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TECHNICAL SHEET

Winegrowing Practices: sprouting, topping, defoliation in the area of clusters and clusters thinning for production control.
Harvest: Manual and selective.

WINEMAKING

- Final selection of clusters;
- Stalk of fresh grapes;
- Discontinuous and gentle pressing;
- Static cleaning of the must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature from 15° to 16°C;
- Tartaric stabilization;
- Filtration;
- Bottling.

ANALYTICAL REPORT

Alcohol: 13,5%
Total Acidity: 5,17 g/l de tartaric acid
Density: 0,994
Dry Extract: 28,40 g/l
SO₂ Total | Free: 79,2 | 29,1 g/l
Total Sugars: 2,6 g/l
pH: 3,54