



Vale dos Vinhedos, located in Serra Gaúcha, is the first wine-growing region in Brazil with Denomination of Origin. Deep soils, a temperature variation of 12°C between day and night and a temperature average of 17°C make the region the terroir of excellence in Brazil to cultivate the Chardonnay variety.



Dry White Wine



Chardonnay



Vale dos Vinhedos



10 months - French Oak Barrels and French Foudre



08° to 10°C



Guard until 10 years. Provided it is kept in suitable conditions for full development.



Pasta, white meat, fondue, medium and strong cheese.

Sight: Clear, bright straw-yellow color with greenish reflections.

Smell: Fascinating and enveloping aroma with intense notes of ripe tropical fruits like pineapple and carambola involved by nuances of white chocolate and vanilla. This complex aroma is provided by the combination of French barrels and French foudre, giving it complexity and elegance.

Taste: voluminous and powerful in the palate, revealing all its vigor and personality due to the high natural alcohol content in harmony with the fine acidity. The retro-nasal part of the palate shows all its olfactory complex of ripe fruit and elegant fine wood notes. It has a long persistence.

Product link:

<https://www.casavalduga.com.br/en/produtos/granchardonnay/granchardonnay-do>



Gran Gold
Wines of Brazil
Awards | 2020
Safra 2019



Double Gold
Concurso
Internacional de
Vinos Y Licores La
Mujer Elige | 2018
Safra 2017



Double Gold
Vinus | Argentina |
2019
Safra 2018



Product link:

<https://www.casavalduga.com.br/en/produtos/granchardonnay/gran-chardonnay-do>

TECHNICAL SHEET

Clone Varietal: Entav 95

Rootstock: 3309

Production System: Simple Espalier

Density/ha: 4,000 plant

Pruning System: Spur Pruning

Load gems/ha: 33,000

Viticultural Practices: Pruning, shoot hedging, defoliation in the area of the bunches, cluster thinning of bunches to control production.

WINEMAKING

- Final selection of bunches;
- Destemming of fresh grapes;
- Pre-fermentative cold maceration for 10 hours;
- Discontinuous and delicate pressing - press with inert atmosphere;
- Must clarification;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation 14°C to 16°C;
- End of alcoholic fermentation in oaks;
- Maturation on fine lees for 12 months in first year French Foudre, with a capacity of 2.500 liters, medium toast and in French Burgundy barrels of 228 liters and medium toast;
- Tartaric stabilization;
- Filtration;
- Bottling.

ANALYTICAL REPORT

Alcohol: 14%

Total Acidity: 84 meq/L expressed as tartaric acid

Volatile Acidity: 5 meq/L of acetic acid

Density: 0.991

Dry extract: 26 g/L

SO Total: 130 mg/L

SO2 Free: 16 mg/L

Total Sugars: 1.93 g/L

pH: 3.64