



The winemaking art of blending is all inspiration.

The assemblage technique brings us harmonic wines, which enchant and envelop us.



Dry Red Wine



Cabernet Sauvignon e Merlot



Campanha | Vale dos Vinhedos



16° to 18°C



Aged cheeses, meats and pasta
with spicy sauces.

Sight: Ruby red with violet reflections, limpid and shiny appearance.

Bouquet: Presents an elegant bouquet, with intense notes of black fruits and spices.

Palate: Full and elegant body. It is enveloping with soft tannins and great intensity and persistence.



Gold
Wines of Brazil
Awards | Brasil |
2020
Safrá 2019



88 Points
Guia Adegas | Brasil |
2020
Safrá 2019



88 Points
Guia Adegas | Brasil |
2022
Safrá 2020

Product link:

<https://www.casavalduga.com.br/en/produtos/arte/arte-cabernet-sauvignon-e-merlot>



TECHNICAL SHEET

Varieties: Cabernet Sauvignon | Merlot

Varietal Clone: Entav 15 | Inra 342

Rootstock: SO4 | 3309

Production System: Single espalier

Density/ha: 4,000 plants

Pruning Type: Sponge Cord

Load of Gems/ha: 80,000

Viticultural Practices: Sprouting, topping, defoliation in the luster region, cluster thinning for production control.

Harvest: Manual and selective

Transport in boxes of up to 16 kg

WINEMAKING

- Harvest and final selection of bunches;
- Destemming of fresh grapes;
- Fermented by selected yeasts *Saccharomyces cerevisiae*;
- Controlled fermentation temperature between 24° to 25°C;
- Reassembly during 8 days of skin maceration;
- Descuba;
- Malolactic fermentation;
- Assembly;
- Maturation;
- Filtration;
- Traffic jam.

ANALYTICAL REPORT

Alcohol: 12.0

Total Acidity: 5.35g/L tartaric acid

Volatile Acidity: 0.3mg/L acetic acid

Density: 0.995

Dry extract: 31.0

So2 Total | Free: 115.0 | 35.5 mg/L

Total sugars in glucose: 3.50g/L

pH: 3.50

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