



The winemaking art of blending is all inspiration.

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



Dry Red Wine



Marselan e Malbec



Serra do Sudeste



16° to 18°C



Light cheeses, ham, meats,
pasta with lightly seasoned
sauces and risottos.

Sight: Violet red, with a limpid and shiny appearance.

Bouquet: Youthful and fresh aromatic profile. Emphasizes aromas of red fruits such as strawberries, raspberries and cherries.

Palate: In the mouth it is balanced, light, pleasant and has soft tannins.



Gold
Wines of Brazil
Awards | 2020
Safrá 2019



88 Pontos
Guia Adega | Brasil |
2020
Safrá 2019



88 Points
Guia Adega | Brasil |
2022
Safrá 2020

Product link:

<https://www.casavalduga.com.br/en/produtos/arte/marselan-e-malbec>



TECHNICAL SHEET

Varieties: Marselan | malbec
Varietal Clone: Inra 980 | ISV-R6
Rootstock: 3309 | 3309
Production System: Single espalier
Density/ha: 4,000 plants
Pruning Type: Guyot
Load of Gems/ha: 40,000
Viticultural Practices: Thinning, topping, defoliation in the cluster region, cluster thinning to control production.
Harvest: Manual and selective.
Transport in boxes of up to 16 kg.

WINEMAKING

- Harvest and final selection of bunches;
- Destemming of fresh grapes;
- Pre-fermentation cold maceration;
- Fermentation by selected yeasts *Saccharomyces cerevisiae*;
- Controlled fermentation temperature between 22° and 23°C;
- Reassemblies during 5 days of skin maceration
- Descuba;
- Malolactic fermentation;
- Assembly;
- Filtration;
- Bottling.

ANALYTICAL REPORT

Alcohol: 12.0
Total Acidity: 5.35g/L tartaric acid
Volatile Acidity: 0.5mg/L acetic acid
Density: 0.994
Dry extract: 29.0
So2 Total | Free: 105.5 | 38.5 mg/L
Total sugars in glucose: 3.50g/L
pH: 3.17

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