



## Product link: https://www.casavalduga.com.br/en/p rodutos/arte/gewurztraminer-emalbec

# CASA VALDUGA **ARTE** Gewurztraminer e Malbec 2023 | 750 ml

The winemaking art of blending is all inspiration. The assemblage technique brings us harmonic wines, which enchant and envelop us.



Dry Rosé Wine



Gewurztraminer e Malbec



Serra do Sudeste



8° a 10°C



Seafood, risottos, white meats and pasta with lightly spiced sauces.

Sight: Medium intensity pink color, clear and bright.

**Bouquet:** Predominance of primary aromas, floral and fruity profile. Highlight for the notes of orange blossom, jasmine and violets combined with nuances of white pulp fruits.

Palate: Delicate, with balanced acidity and alcohol, revealing all the fruit's intensity. It is light, soft and refreshing. Pleasantly fruity finish.



88 Pontos Guia Adega | Brasil | 2020 Safra 2020



88 Pontos Bon Vivant Rosés do Brasil | 2020 Safra 2019



86 Points Guia Descorchados | Chile | 2021 Safra 2020



# CASA VALDUGA ARTE Gewurztraminer e Malbec 2023 | 750 ml



### Product link: https://www.casavalduga.com.br/en/p rodutos/arte/gewurztraminer-emalbec

#### **TECHNICAL SHEET**

Varieties: Gewurztraminer | Malbec Varietal Clone: Inra 47 | ISV-R6

Rootstock: 3309 | 3309

Production System: Single espalier

density/ha: 4,000 plants Pruning Type: Sylvoz | Guyot Load of Gems/ha: 40,000

Viticultural Practices: Arching of the branches, pruning, topping, defoliation in the

region of the clusters, thinning of clusters for production control.

Harvest: Manual and selective. Transport in boxes of up to 16 kg.

#### WINEMAKING

- Final selection of curls;
- Destemming of fresh grapes;
- Cold maceration for 8 hours;
- Discontinuous and delicate pressing press with inert atmosphere;
- Clarification of the must;
- Fermented by selected yeasts Saccharomyces cerevisiae;
- Alcoholic fermentation at a temperature of 15° to 16°C;
- Assembly;
- Tartaric stabilization;
- Filtration;
- Bottling.

#### ANALYTICAL REPORT

Alcohol: 11.5

 $Total\ A \ cidity: 4.95 g/L\ of\ tartaric\ acid$   $Volatile\ A \ cidity: 0.1 mg/L\ acetic\ acid$ 

Density: 0.992 Dry extract: 18.5

So2 Total | Free: 103.5 | 36.5 mg/L Total sugars in glucose: 2.50g/L

pH: 3.25