



*From the far Southern corner, surrounded by Argentinian, Uruguayan and at one time Paraguayan soil, through fight and bravery, today this is Brazilian territory. Located in the far corner of the state of Rio Grande do Sul, this location was once the setting of Jesuit Missions and the Paraguay War. Today, the region boasts superb vineyards supplying grapes of full maturation. The result is wines of powerful and excellent aromas.*



Dry Red Wine



Cabernet Sauvignon, Cabernet Franc e Tannat



18 months in Cave



Campanha



12 months in French oak barrels



16° to 20°C



Guard from 10 to 15 years. Provided it is maintained in the right conditions for full development



20 to 40 minutes



Pasta with spicy sauces, mature cheeses, lamb and game meats

**Vision:** Clear and bright, intense garnet red in color and dense tears.

**Bouquet:** The intensity and finesse of the assemblage are masterfully balanced by passing through first-use French barrels, providing great aromatic complexity with notes of spices, coffee and ripe fruits, such as blackberry and plum. The aroma evolves in the glass, revealing new nuances during the sensorial experience.

**Palate:** It stands out for its great balance, especially between ripe tannins, acidity and generous alcohol content. This combination culminates in a wide and smooth wine, powerful and with a long persistence, reminiscent of ripe plum and soft wood notes.

Product link:

<https://www.casavalduga.com.br/en/produtos/raizes/raizes-corte>



Double Gold  
Concurso Mundial  
de Bruxelas | Brasil |  
2014  
Safra 2010



Gold  
Bacchus | Espanha |  
2017  
Safra 2012



Gold  
Grande Prova de  
Vinhos | 2019  
Safra 2013



Product link:

<https://www.casavalduga.com.br/en/produtos/raizes/raizes-corte>

## TECHNICAL SHEET

Clone Varietal: Inra 337 | Inra 326 | Entav 717

Rootstock: SO4 | SO4 | 101-14

Production System: Simple Espalier

Density/ha: 4.000 plantas

Type of pruning: Spur Cordon

Gems Load/ha: 33.000

Winegrowing Practices: Advanced agricultural technology, proper management of the canopy, thinning clusters for production control, sustainable and precision viticulture, respecting the environment.

Harvest: Manual and selective.

## WINEMAKING

- Late harvest - super ripeness of the grapes;
- Final selection of bunches;
- Stalk of fresh grapes;
- Pre-fermentation maceration cold;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation in temperature from 24 to 25 ° C;
- Malolactic fermentation;
- Maturation for 12 months in new French oak barrels;
- Assemblage - blend of the Cabernet Sauvignon, Cabernet Franc and Tannat;
- Tartaric stabilization;
- Bottling;
- Maturation for 18 months in caves.

## ANALYTICAL REPORT

Alcohol: 14%

Total Acidity: 82,9 meq/L of acid tartaric

Volatile Acidity: 10,66 meq/L of acid acetic

Density: 0,996

Dry extract: 39,5 g/L

So2 Total/Free: 120 /36,8 mg/L

Total sugars: 3,0 g/L

pH: 3,71