

ORIGEM  
Cabernet Sauvignon Chile  
2021 | 750 ml



*Everything in nature has its origin. We ransomed from our history what brought us here. This wine represents our evolution, what moves us, our originality.*

*With this in mind, Familia Valduga decided to explore other terroirs. From its own production, but from vineyards on the other side of the Andes, Origem Cabernet Sauvignon Chile.*



Dry Red Wine



Cabernet Sauvignon



Vale do Curicó - Chile



16° to 18°C



Grilled red meats, pastas, risottos and soft cheeses.

**Vision:** Violaceous red, intense and shiny.

**Palate:** The fruity profile is confirmed on the palate, where the softness of the tannins is perfect with an acidity.

Product link:

<https://www.casavalduga.com.br/en/rodutos/origem/origem-cabernet-sauvignon>



## TECHNICAL SHEET

Varietal: Cabernet Sauvignon

Production System: Simple trellis

Density/ha: 4,000 plants

Type of Pruning: Cordon sloped catch

Load Gems/ha: 80,000

Winegrowing Practices: sprouting, topping, defoliation in the area of clusters and clusters thinning for production control.

Harvest: Manual and selective.

## ANALYTICAL REPORT

Alcohol: 13%

Total Acidity: 3,32 g/L de tartaric acid

Volatile acidity: 0.42 g/L acetic acid

Total Sugars: 2.77 g/L

pH: 3.59

Dry extract: 32 g/L

So2 Free | Total: 0.028 g/L | 0.097 g/L

Density: 0.995

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