



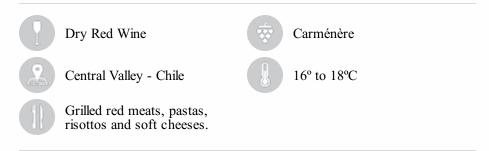
Product link: https://www.casavalduga.com.br/en/p rodutos/origem/origem-carmenere

ORIGEM Carménère 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.

Innovation has always been considered the word that best defines the Casa Valduga way of making wines.

With this in mind, Famiglia Valduga decided to explore other terroirs. From its own production, but from vineyards on the other side of the Andes, Origem Carménere Chile was born.

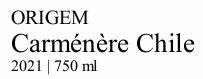


Vision: Deep Purple Red.

Smell: Exuberant, with intense notes of blackberries and currants, combined with nuances of menthol and spices.

Palate: Mature tannins, providing a velvety texture. Long after taste, emphasizing a fruity presence.







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TECHNICAL SHEET

Clone Varietal: R5 Rootstock: Paulsen 1103 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.

WINEMAKING

- Final selection of clusters;
- Stalk of fresh grapes;
- Discontinuous and gentle pressing;
- Static cleaning of the must;
- Use of selected yeasts Saccharomyces cerevisiae;
- Alcoholic fermentation with temperature from 22° to 24°C;
- Tartaric stabilization;
- Filtration;
- Bottling.

ANALYTICAL REPORT

Alcohol: 13% Total Acidity: 3.17 g/L of tartaric acid Volatile acidity: 0.44 g/L acetic acid Total sugars in glucose: 3.21 g/L pH: 3.8 Dry extract: 31.30 g/L So2 free | Total: 0.025 g/l | 0.078 g/L Density: 0.994