

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, Família Valduga decided to explore other terroirs. From its own production, but from vineyards on the other side of the Andes, Origem Carménère Chile was born.*



Dry Red Wine



Carménère



Central Valley - Chile



16° to 18°C



Grilled red meats, pastas, risottos and soft cheeses.

**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.

Product link:

<https://www.casavalduga.com.br/en/produtos/origem/origem-carmenere>



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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