

# ORIGEM

## Cabernet Sauvignon Elegance 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, Familia Valduga decided to explore other terroirs. From its own production, but from vineyards on the other side of the Andes, Origem Cabernet Sauvignon Elegance Chile was born.*



Demi-Sec Red Wine



Cabernet Sauvignon



Vale Central - Chile



14° to 16°C



Meat and pasta with sweet and sour sauces, risottos and soft cheeses.

**Sight:** Ruby red with violet reflections, clear and bright.

**Smell:** Shows intense fruity notes, especially red fruits like cherry and raspberry.

**Taste:** At the beginning it is soft and silky, revealing its lush fruity character. The perfect balance between tannins and acidity provides a velvety texture, with a smooth finish.

Product link:

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



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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: 3.29 g/L of tartaric acid

Volatile acidity: 0.41 g/L acetic acid

Total sugars in glucose: 16.85 g/L

pH: 3.67

Dry extract: 42.90 g/L

So2 free | total: 0.025 g/L | 0.065 g/L

Density: 0.999