



Casa Valduga Sur Lie is a sparkling wine in its crude form, without dégorgement and consequently without the dosage of post-dégorgement expedition liqueur.

Because it does not go through this refining, the yeast autolysis occurs while the bottle remains closed. This is the great differential of this specimen, which continues aging indefinitely and the decision to interrupt this process is unique and exclusively yours, who will decide the maturation time of the drink, to appreciate it according to your preference.



Nature Rosé Sparkling Wine



Chardonnay and Pinot Noir



Maturation minimum of 30 months in cellar + evolution until opening of the bottle



Vale dos Vinhedos



Partial maturation (10%) in French oak barrels



6° to 8°C (42,8°F to 46,4°F)



Aging up to 8 years. As long as it is kept in proper conditions for full development



Seafood, ceviches, foie gras, and salads

Appearance: Salmon pink color with characteristic hazy appearance.

Bouquet: Fine and broadly complex aroma, marked by notes of almonds and toasted bread acquired during the 30 months of aging, combined in an aromatic base of red fruits.

Palate: Dry and unctuous. The complete absence of added sugars is perfectly compensated by the presence of yeast that brings creaminess and balance to the freshness of the acidity. The aftertaste is very fine and long, persisting nuances of almonds, coming from the evolution of the sparkling wine.

Lot 1 - limited to 9,000 bottles.

The technique known by the name sur lie allows the drink to remain in constant evolution, in the presence of yeast, until the bottle is opened, when the sparkling wine reaches its fullness.

Ideal for those seeking a distinct and unique sensory experience.



92 Points
Guia Descorchados |
Chile | 2022
NV



93 Points | The best
of Vale dos
Vinhedos
Guia Descorchados |
Chile | 2021



93 Pontos
Guia Descorchados |
Chile



Product link:

<https://www.casavalduga.com.br/en/produtos/sur-lie/nature-rose>

TECHNICAL SHEET

Clone Varietal: Chardonnay Entav 95 | Pinot Noir Entav 777

Rootstock: Paulsen 1103 | 3309

Terroir: Vale dos Vinhedos

Slope of the soil between 25° and 35° - Eastern, Northeastern, and Northern exposure

Soil: clayey, well drained and medium depth.

Density/ha Chardonnay: 4,000 plant

Density/ha Pinot Noir: 4,000 plant

Pruning System Chardonnay: Guyot

Pruning System Pinot Noir: Guyot

Bud Load/ha Chardonnay: 40,000

Bud Load/ha Pinot Noir: 40,000

WINEMAKING

Elaborated by the Traditional Method

Elaboration of the base wine

- Final selection of the clusters;
- Chardonnay - Discontinuous and delicate direct pressing in inert atmosphere;
- Pinot Noir - De-ginning and skin maceration for 12 hours. After a delicate pressing in inert atmosphere.
- Static cleaning of the must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature between 15° and 16°C;
- Preservation of the base wine on fine lees with batonnage;
- Assemblage: 10% of wines that aged in low toast French oak barrels for 10 months.
- Cold tartaric stabilization during one week at - 5°C;
- Filtration;

Foaming

- Addition of tirage liqueur with inoculum of selected yeasts *Saccharomyces cerevisiae* esp. *bayanus*;
- Bottling;
- Second fermentation inside the bottle at 12°C for 45 days;
- Maturation for 30 months sur lie occurring yeast autolysis - average temperature of the cellar of 16 ° C;

ANALYTICAL REPORT

Alcohol: 12.5%

Total Acidity: 8.29 g/L of tartaric acid

Volatile Acidity: 3.6 mg/L acetic acid

Density: 0.991

Dry extract: 21.0 g/L

So2 Total | Free: 95.0 | 15.0 mg/L

Total sugars in glucose: 1.1 g/L

pH: 3.25

Pressure: 5.50
