



We contemplate our terroir as a guide that shows its magnificent geography connected to the essence of the vineyard. A real invitation to the exclusive universe of the riches of each terroir. Located in the region of the Serra do Sudeste Gaúcho is the municipality of Encruzilhada do Sul. The relief formed by a plateau with smooth undulations, added to the soil profile of granite origin and the soft nights, results in wines of unique character and great liveliness.



Dry Red Wine



Malbec



12 months in the Cellar



Serra do Sudeste



8 months in French Oak Brels



16° to 18°C



Guard from 6 to 8 years.
Provided it is maintained in the
right conditions for full
development.



15 to 30 minutes



Medium-maturity cheeses,
grilled red meats, dried tomato
risotto

Vision: It presents ruby coloration with violet reflections.

Smell: The 8-month passage through French oak barrels provides great aromatic complexity, with notes of black fruit accompanied by delicate floral nuances and a subtle mint touch.

Palate: It confirms the fruity character, with soft texture and lots of liveliness.



Gold
Wines of Brazil
Awards | 2020
Safr 2017



Gold
Grande Prova
Vinhos do Brasil |
Brasil | 2018
Safr 2015



89 Points
Guia Adega | Brasil |
2021
Safr 2017

Product link:

<https://www.casavalduga.com.br/en/produtos/terroir-exclusivo/terroir-exclusivo-malbec>



TECHNICAL SHEET

Clone Varietal: ISV-R6

Rootstock: 3309

Production System: Simple trellis

Density/ha: 4,000 plants

Type of Pruning: Guyot

Load Gems / ha: 40,000

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

Harvest: Manual and selective.

WINEMAKING

- Final selection of the bunches;
- Destemming of fresh grapes;
- Pre-fermentative cold maceration for 48 hours;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature from 24° to 25°C;
- Remonts and delations during 14 days of skin maceration;
- Describes;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Bottling;
- Thinning in the basement for 12 months.

ANALYTICAL REPORT

Alcohol: 14.0

Total Acidity: 5.25g/L of tartaric acid

Volatile Acidity: 0.5mg/L acetic acid

Density: 0.995

Dry extract: 32.5

So2 Total | Free: 112.0 | 54.5 mg/L

Total sugars in glucose: 2.1g/L

pH: 3.73

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