












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	 Marselan
 12 months in the Cellar	 Serra do Sudeste
 8 months in French Oak Barel	 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.
	 Red meats , strong cheeses , pasta with spicy sauces

Vision: Clear and bright, ruby red color with violet tones.

Smell: The aroma recalls red fruits like cherries and blackberries, in balance with the aromas from the oak, such as leather and spices.

Taste: It is characterized by the power of its tannins that contribute volume and softness to the wine. Its great persistence in mouth reveals, above all, the notes of French oak, especially smoked touches.



Gold
Brazil Wine
Challenge
2020 | 750ml



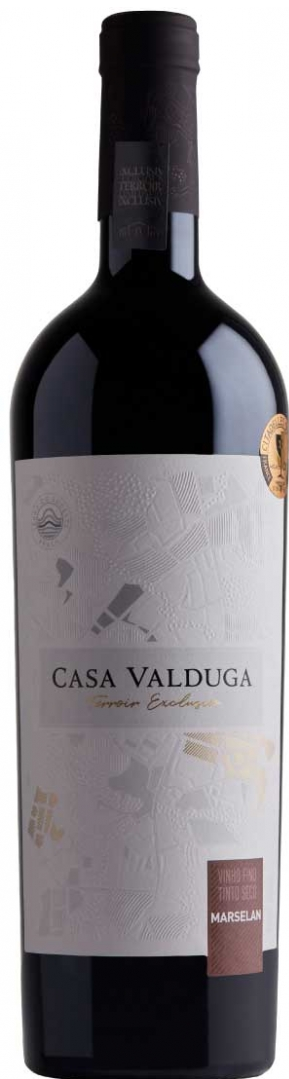
Gold | 91 Points
Decanter 2024
Safra 2020



Gold
Catad'Or | Chile |
2023
Safra 2020

Product link:

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



Product link:

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

TECHNICAL SHEET

Clone Varietal: Inra 980

Rootstock: 3309

Production System: Simple trellis

Density/ha: 4,000 plants

Type of Pruning: Spur Cordon

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 clusters;
- Stalk of fresh grapes;
- Maceration pre-fermentation cold for 48 hours;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature 24 to 25 °C;
- Pumping and delestagens for 14 days of maceration;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Tartaric stabilization;
- Bottling;
- Thinning in the basement for 12 months.

ANALYTICAL REPORT

Alcohol: 14%

Total Acidity: 6.07 g/l tartaric acid

Volatile Acidity: 0.5 g/L acetic acid

Total Sugars: 2.4 g/l

pH: 3.73

Density: 0.995

Dry extract: 32.5 g/L

Total SO₂ | Free: 93.5 | 35.9 mg/L