



*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



Arinarnoa



12 months in the Cellar



Encruzilhada do Sul



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:** intense and bright coloring, ruby red with violet reflections.

**Smell:** Bouquet complex and rigorous, reminiscent of ripe fruit with black plum and cherries, and spicy notes that reveal the character acquired during the eight months of aging in French oak.

**Taste:** This exotic variety presents an intense bodied wine where the tannins, added to the natural alcohol content support a remarkable volume in mouth, complemented by its excellent finish.



87 Pontos  
Wines of Brazil  
Awards | 2020  
Safra 2017

Product link:

[https://www.casavalduga.com.br/en/rodutos/terroir-exclusivo/terroir-exclusivo-arinarnoa](https://www.casavalduga.com.br/en/produtos/terroir-exclusivo/terroir-exclusivo-arinarnoa)



Product link:

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

## TECHNICAL SHEET

Clone Varietal: Entav 723

Rootstock: 3309

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;
- 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 13 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: 14.0

Total Acidity: 5.70g/L of tartaric acid

Volatile Acidity: 0.4mg/L acetic acid

Density: 0.994

Dry extract: 32.0

So2 Total | Free: 95.5 | 37.0 mg/L

Total sugars in glucose: 3.0

pH: 3.51