









*We contemplate our terroir as a guide that highlights its magnificent geography connected to the essence of the vineyard. A true invitation to the exclusive universe of the riches of each terroir. Located in the Serra do Sudeste Gaucho region is the municipality of Encruzilhada do Sul. The relief formed by a plateau with gentle undulations, added to the profile of the granitic soil and the mild nights, results in wines of unique character and great vivacity.*



 Dry Red Wine	 86% Syrah and 14% Viognier
 6 months in the Cellar	 Serra do Sudeste
 8 months in French Oak Brels	 14° to 16°C
 Guard from 4 to 6 years. Provided it is maintained in the right conditions for full development.	 15 to 30 minutes

**Vision:** Medium intensity ruby red color, clear and bright, with delicate violet reflections.

**Smell:** Exemplary of great aromatic complexity, permeating between floral and fruity notes. The attack shows itself exuberant in black fruits, such as cherry and plum. During the tasting, other layers of aromas are revealed, evidencing the presence of Viognier with the striking note of violet and candied orange. Spices permeate the fruits, where black pepper is the protagonist, justifying the remarkable aromatic profile of Syrah.

**Palate:** On the palate, the tannins of the Syrah variety are perfectly round and soft, with the freshness of Viognier. Ample aftertaste full of red fruits, culminating in an enveloping texture.

Product link:

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



90 Points  
Guia Adega | Brasil |  
2023  
Safra 2022



90 Points  
Guia Adega | Brasil |  
2021  
Safra 2020



90 Points  
Guia Descorchados |  
Chile | 2024  
Safra 2022

## TECHNICAL SHEET



### WINEMAKING

- Final selection of curls;
- Destemming of fresh grapes;
- Optical grain selection;
- Pre-fermentation cold maceration for 24 hours;
- Use of selected *Saccharomyces cerevisiae* yeasts;
- Alcoholic co-fermentation of both varieties (86% Shiraz and 14% Viognier);
- Temperature control from 20° to 24°C;
- Pigages and deletions during 12 days of skin maceration;
- Descuba;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Bottling;
- Cellar thinning for 3 months.

### ANALYTICAL REPORT

Alcohol: 13.0  
Total Acidity: 5.00g/L tartaric acid  
Volatile Acidity: 0.56mg/L acetic acid  
Density: 0.995  
Dry extract: 30.5  
So2 Total | Free: 80.0 | 27.0  
Total sugars in glucose: 3.5  
pH: 3.65

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