












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. The town of Encruzilhada do Sul is located in the Serra do Sudeste Gaúcho region. The relief formed by a gentle undulations plateau, combined with the granitic soil profile and the mild nights, result in wines of unique character and great vivacity.

	Dry Red Wine		84% Touriga Nacional and 16% Gewurztraminer
	5 months em the Cellar		Serra do Sudeste
	8 months in French Oak Barel		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
			Soft cheeses, low-fat meats, low-spiced sauces

Vision: Ruby red with delicate violet reflections. Clear and bright, highlighting the youthfulness of the specimen.

Smell: Predominantly fruity, fresh red fruits like cherries and raspberries are the protagonists, together with notes of Brazilian fruits like jabuticaba and pitanga. The nuances of white flowers, provided by the Gewurztraminer grape variety, add delicacy and complexity to the blend. The evolution in the glass reveals menthol and eucalyptus aromas, with elegant smoky presence, which is justified by the aging in medium toas French oak barrels.

Taste: The synergy between acidity, moderate alcohol content and concentration of flavors makes this unusual red wine something remarkable for even the most demanding and refined palates.



88 Points
Guia Adegas | Brasil |
2022
Safra 2020

Product link:

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

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 the bunches;
- Destemming of fresh grapes;
- Optical selection of grains;
- Pre-fermentative cold maceration for 24 hours;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic cofermentation of both varieties (84% Touriga Nacional and 16% Gewurztraminer);
- Temperature control from 20° to 24°C;
- Pigeages and delestage during 12 days of skin maceration;
- Destemming;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Bottling;
- Refining in cellar for 3 months.

ANALYTICAL REPORT

Alcohol: 12,5%.

Total Acidity: 6 g/L of tartaric acid

Volatile Acidity: 0.57 g/L acetic acid

Total sugars in glucose: 2.5 g/L

pH: 3.62

Density: 0.996

Dry extract: 34.5 g/L

Total SO2 | Free: 81.5 | 25.5 mg/L

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