



*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 enchanting Riesling Renano was born and gained international prominence from vineyards cultivated along the banks of the Rhine River in Germany. Here, in Brazilian soil, it had a timely and happy reunion with the Germanic culture in the city of Nova Petrópolis, where the altitude of the terroir in the Hortênsias Region, in the Serra Gaúcha, provides a mild climate for its cultivation.*



Fine Semi-Dry White Wine



Riesling Renano



Serra Gaúcha



8° to 10°C



Light cheeses, white meats,  
risottos, seafood, sushi.

**Sight:** Straw yellow color, clear and brilliant.

**Smell:** Fine and delicate, with aromas reminiscent of fruits like physalis and guava, as well as white pulp fruit preserves like apple and pear. Hints of fine herbs and teas, such as marjoram, complement the bouquet. It demonstrates all its class and elegance.

**Taste:** The sensation of acidity is well integrated with the structural elements. It is characterized by lightness, liveliness, and smoothness. Excellent harmony and balance between taste and smell.



91 Points  
Guia Descorchados |  
Chile | 2024  
Safra 2023

Product link:

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



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## TECHNICAL SHEET

Varietal Clone: Riesling B. R2

Rootstock: 1103P VCRJ07

Production System: Vertical Shoot Positioning

Density/ha: 4,000 plants

Pruning Type: Sylvoz

Buds/ha Load: 40,000

Viticultural Practices: Canopy arching, shoot thinning, shoot topping, cluster zone leaf removal, cluster thinning for production control. Sustainable and precision viticulture, respecting the environment.

Harvest: Manual and selective.

## WINEMAKING

- Final cluster selection;
- Destemming of fresh grapes;
- Cold maceration for 8 hours;
- Gentle discontinuous pressing - pressurized with inert atmosphere;
- Must clarification;
- Use of selected *Saccharomyces cerevisiae* yeast strains;
- Alcoholic fermentation at 15°C to 16°C;
- Tartaric stabilization;
- Filtration;
- Bottling.

## ANALYTICAL REPORT

Alcohol: 12.5%

Total Acidity: 6.9 g/L of tartaric acid

Volatile Acidity: 0.30 meq/L w/v acetic acid

Total sugars in glucose: 5.2 g/L

pH: 3.04

Density: 0.995

Dry extract: 28.0 g/L

Total and free So<sub>2</sub> in mg/L: 135.0, 45.50 mg/L