

TERROIR EXCLUSIVO TERROIR Gewurztraminer 2023 | 750 ml



Product link:
https://www.casavalduga.com.br/en/p
rodutos/terroir/terroir-exclusivogewurztraminer

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 region of the Serra do Sudeste Gaúcho is the municipality of Encruzilhada do Sul. The terrain, formed by a plateau with gentle undulations, combined with the granitic soil profile and mild nights, results in wines with a unique character and great liveliness.



Dry White Fine Wine



Gewurztraminer



Serra do Sudeste



 $8^{\rm o}$ to $10^{\rm o}{\rm C}$



Salads, white meats, seafood, tropical fruits

Sight: Pale yellow color, clear and vibrant.

Smell: Of good intensity and finesse, with notes reminiscent of white flowers like pitanga flower and jasmine, combined with the delicacy of roses. In the second moment, ripe citrus fruits and hints of pear and lychee show their exuberance and aromatic complexity, accompanied by nuances of spices.

Taste: Balanced, with good acidity associated with an enveloping softness. It denotes elegance and a pleasant fruity sensation on the finish.



Gran Ouro Concurso Bacchus 2024



90 Points
Guia Descorchados | 9
Chile | 2024
Safra 2023



90 Points Guia Adega | Brasil | 2021 Safra 2021



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TECHNICAL SHEET

Varietal Clone: INRA 47

Rootstock: 3309

Production System: Vertical Shoot Positioning

Density/ha: 4,000 plants Pruning Type: Sylvoz Buds/ha Load: 40,000

Viticultural Practices: Canopy management, shoot thinning, shoot topping, cluster zone

leaf removal, cluster thinning for production control.

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: 14%

Total Acidity: 6.45 g/L of tartaric acid Volatile Acidity: 0.25 g/L acetic acid

Total Sugars: 3 g/L

pH: 3.15 Density: 0.991 Dry extract: 23 g/L

 $Total\,SO2\,|\,Free:\,125\,|\,35\,mg/L$