



*Famigla Valdugas wine industry vocation came to life in the middle of Vale dos Vinhedos, which was called **Via Leopoldina** over a century ago. We were moved by the desire to prosper and to take from the soil just enough to live with dignity. Respecting the terroir and understanding that each strand of grape develops differently are the **roots** that sustain the development of our great history. A relentless search for the true **identity** of each plot of land, studying them in detail, motivates us to seek the best results. Our understanding that a wines soul is linked to climate, soil, topography, and ongoing wind changes made us create the **Terroir** line of products. We appreciate the potential of each varietal cultivated in the most relevant wine-producing regions of the state of Rio Grande do Sul.*



Dry Red Wine



Cabernet Sauvignon



12 months in the Cellar



Campanha



8 months in French Oak Barel



16° to 18°C



Hard cheese, red meat, pasta with spicy sauce.

Vision: Ruby deep red and intense.

Smell: It has excellent aromatic complexity. The wood integrates in a symbiotic way, presenting itself through remarkable aromas of spices. Also refers to cassis, black plum and almonds.

Palate: It has an intense body, denoting the classic character of Cabernet Sauvignon. Its acidity is moderate, and the medium tannins, generating excellent volume in the mouth. His aftertaste is intense and persistent.

Product link:

<https://www.casavalduga.com.br/en/produtos/terroir/terroir-cabernet-sauvignon-375>



TECHNICAL SHEET

Clone Varietal: Entav 15
Rootstock: SO4
Production System: Simple Espalier
Density/ha: 4.000 plantas
Type of pruning: Spur Cordon
Gems Load/ha: 50.000
Harvest: Manual and selective.

WINEMAKING

- Final selection of the bunches;
- Destemming of fresh grapes;
- Pre-fermentative cold maceration for 48 hours;
- Use of sealed yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature from 24° to 25°C;
- Remontages and delaisions during 13 days of maceration of the skin;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Tartaric stabilization;
- Bottling;
- Tuning in a cave for 12 months.

ANALYTICAL REPORT

Alcohol: 13%
Total Acidity: 80 meq/L de tartaric acid
Volatile Acidity: 10.16 meq/L of acetic acid
Total sugars: 2 g/L
pH: 3.65
Total SO₂ | Free: 95.5 | 30.5 mg/L
Dry extract: 30.6 g/L
Density: 0.995

Product link:

<https://www.casavalduga.com.br/en/rodutos/terroir/terroir-cabernet-sauvignon-375>