



Heitor Villa-Lobos, considered the greatest composer of the Americas even during his lifetime, composed around 1,000 works. His importance lies, among other aspects, in the fact that he reshaped the Brazilian concept of musical nationalism, becoming its greatest exponent. Through him, Brazilian music was represented in other countries, ultimately becoming universal. Casa Valduga pays tribute to Villa-Lobos with this Cabernet Sauvignon of great personality from the excellent historical vintage of 2020. Like Villa-Lobos, this wine fully embodies the essence of Brazilian culture, showcasing the best of Brazilian wine.



Dry Red Wine



Cabernet Sauvignon



18 months in a Cellar



Vale dos Vinhedos



18 months in French Oak



16° to 18°C



Store for 10 to 20 years, provided it is kept under suitable conditions for full maturation.



20 to 40 minutes



Asparagus risotto, meats in wine sauce, mature cheeses and game meats

Sight: Clear and brilliant, with a ruby-red color.

Smell: Clear and complex, featuring aromas of ripe black fruits like blackcurrant and raisins, with a subtle touch of spices from the Cabernet Sauvignon grape, along with elegant notes of vanilla, coffee, and chocolate obtained during an eighteen-month maturation in French oak barrels.

Palate: Crafted from the finest Cabernet Sauvignons selected by the Valduga family, it boasts mature tannins that provide a full-bodied, vigorous wine with excellent smoothness. Its aromatic notes reappear in the finish, which is long and memorable.



91 Points
Guia Descorchados |
Chile | 2024
Safra 2020



Gold
Challenge
International Du Vin
| França | 2020
Safra 2015



Gold
Bacchus | Espanha |
2020
Safra 2015

Product link:

<https://www.casavalduga.com.br/en/produtos/villa-lobos/villalobos>



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TECHNICAL SHEET

Varietal Clone: INRA 337

Rootstock: 3309 and 101-14

Production System: Single Wire Trellis

Density/ha: 4,000 plants

Pruning Type: Spur Pruning

Buds per ha: 33,000

Viticultural Practices: Advanced agricultural technology, proper canopy management, cluster thinning for production control. Sustainable and precision viticulture, respecting the environment.

Harvest: Manual and selective.

WINEMAKING

- Final cluster selection;
- Destemming of fresh grapes;
- Grain selection;
- Cold pre-fermentation maceration for 72 hours;
- Use of selected *Saccharomyces cerevisiae* yeast;
- Alcoholic fermentation at a temperature of 24°C to 25°C;
- Manual pump-overs and punch-downs during 12 days of skin maceration;
- Racking;
- Malolactic fermentation;
- Maturation for 18 months in new French oak barrels;
- Filtration;
- Bottling;
- Aging in the cellar for 18 months.

ANALYTICAL REPORT

Alcohol: 14.5%

Total Acidity: 6.15 g/L of tartaric Acid

Volatile Acidity: 0.55 g/L acetic acid

Total Sugars as Glucose: 3.5 g/L

pH: 3.63

Total SO₂ | Free: 86.5 | 26.5 mg/L

Dry extract: 39.2 g/L

Density: 0.996