

10 ANOS

RED LIQUEUR

Licoroso Tinto 1875

375ml



Product link:

<https://www.casavalduga.com.br/en/produtos/licoroso/licoroso-tinto>

In the year 1875, the first immigrants of Família Valduga landed in Brazil. Coming from the northern of Italy, city of Rovereto, they cultivated the first vineyards in the heart of what is now the Vale dos Vinhedos, thus beginning the legacy of one of the most renowned names in Brazilian winemaking.



Liqueur Red Wine



Cabernet Sauvignon and Merlot



4 years in the Cellar



Vale dos Vinhedos



6 years in French Oak



16° to 18°C



Tiramissu, chocolates with high concentration of cocoa, dried fruits and blue cheese. It can also be enjoyed alone at the end of a meal.

Made from a blend of Cabernet Sauvignon and Merlot, this wine presents remarkable complexity and elegance. Notes of ripe fruits, plum and spices, together with nuances of tobacco and cocoa, form a fine and rich bouquet. A wine of great structure that generously expresses the maximum potential of each variety.



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TECHNICAL SHEET

Production System: Simple trellis

Density / ha: 4,000 plants

Type of Pruning: Cordão Esporonado

Load Gems / ha: 50.000

Winegrowing Practices: sprouting, topping, defoliation in the region of clusters, clusters thinning for production control.

Harvest: Manual and selective.

WINEMAKING

- Final selection of bunches in overmature stage;
- Stalking of fresh grapes;
- Use of selected yeast *Saccharomyces cerevisiae*;
- Alcoholic fermentation at a temperature of 25° to 27°C;
- Manual reassemblies during 4 days of skin maceration;
- Filtering;
- Addition of wine alcohol;
- Maturation for 72 months in new French oak barrels;
- Basement bottling and thinning for 48 months.

ANALYTICAL REPORT

- Alcohol: 18,0°GL
- Total Acidity: 6,50 g/L of acid tartaric
- Volatile acidity: 0.8 g/L of acetic acid
- Density: 1,034
- Dry extract: 151,2 g/L
- SO2 Total | Free: 50,0 mg/l / 5,0 mg/l
- Total sugars: 145 g/L
- pH: 3,75