

Arte Gewurztraminer e Malbec

The essence of the art of crafting young and versatile wines. Arte by Casa Valduga, whose name translates the essence of the art of crafting young, versatile wines that please all palates.

The enological art of blending composition is pure inspiration. The technique of assemblage brings us harmonious wines that enchant and engage us.

Wine style: Fine Dry Rosé Wine

Varietal: Gewurztraminer e Malbec

Terroir: Serra do Sudeste

Temperatura de serviço: 08° a 10°C

Pairing: Seafood, risottos, white meats and pasta with lightly seasoned sauces.

Sight: Light greenish-yellow color, clear and bright.

Nose: Predominance of primary aromas, floral and fruity profile. Highlights include orange blossom, jasmine and violet notes combined with nuances of white pulp fruits.

Palate: Delicate, with balanced acidity and alcohol, revealing full fruit intensity. Light, smooth and refreshing. Pleasantly fruity finish.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/arte-2/?safra=gewurztraminer-e-malbec>



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Technical Information

- Varieties: Gewurztraminer | Malbec
- Varietal Clone: INRA 47 | ISV-R6
- Rootstock: 3309 | 3309
- Training System: Vertical Shoot Positioning
- Density/ha: 4,000 plants
- Pruning Type: Sylvoz | Guyot
- Bud Load/ha: 40,000
- Viticultural Practices: Cane bending, shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control
- Harvest: Manual and selective
- Transport in boxes up to 16 kg

- Product Code: AR123GF
- EAN Code: 7898276972823
- DUN Code: 17898276972820
- Units per case: 12

VINIFICATION

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

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- Alcohol: 11.5
- Total acidity: 4.95 g/L (tartaric acid)
- Volatile acidity: 0.1 mg/L (acetic acid)
- Density: 0.992
- Dry extract: 18.5
- Total | Free SO₂: 103.5 | 36.5 mg/L
- Total sugars as glucose:
- pH: 3.25