

## GRAN CHARDONNAY D.O 2022

Vale dos Vinhedos, located in Serra Gaúcha, is the first Brazilian wine region to receive a Designation of Origin. Deep soils, a thermal amplitude of 12°C between day and night, and an average temperature of 17°C make this terroir ideal in Brazil for cultivating Chardonnay.

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**Wine style:** Dry White Wine

**Varietal:** Chardonnay

**Terroir:** Vale dos Vinhedos

**Temperatura de serviço:** 08° to 10°C

**Oak aging time:** Aged 12 months in French oak barrels and foudres

**Pairing:** Pasta, white meats, fondue, medium to strong cheeses. Aging potential up to 10 years, provided it is stored under proper conditions for optimal evolution.

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**Sight:** Clear and bright, with a straw-yellow color and greenish reflections.

**Nose:** A captivating and enveloping nose, with intense notes of ripe tropical fruits such as pineapple and starfruit, layered with hints of white chocolate and vanilla. The complexity comes from aging in French oak barrels and foudres, adding elegance.

**Palate:** On the palate, it is full-bodied and powerful, showing vigor and character with balanced acidity. The retronasal perception recalls ripe fruit and refined oak notes. Long finish.



**Link do produto:**

<https://www.casavalduga.com.br/en/produtos/gran-chardonnay-d-o-2/?safra=2022>

## Technical Information

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Rootstock: 3309

Training system: vertical shoot positioning (VSP)

Density: 4,000 vines/ha

Pruning: spur cordon

Bud load: 33,000/ha

Viticultural practices: shoot thinning, topping, leaf removal around clusters, cluster thinning

Harvest: manual and selective

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## VINIFICATION

- Final cluster selection;
  - Destemming of fresh grapes;
  - Cold pre-fermentation maceration for 10 hours;
  - Gentle discontinuous pressing under inert atmosphere;
  - Must clarification;
  - Use of selected yeasts *Saccharomyces cerevisiae*;
  - Alcoholic fermentation at 14°C – 16°C;
  - End of alcoholic fermentation in barrels;
  - Aging on fine lees for 12 months in first-use French oak foudres (2,500 L, medium toast) and Burgundy-style French oak barrels (228 L, medium toast);
  - Tartrate stabilization;
  - Filtration;
  - Bottling and 12 months of bottle aging.
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## ANALYTICAL DATA

Alcohol: 14%

Total acidity: 74 meq/L (tartaric acid)

Volatile acidity: 5 meq/L (acetic acid)

Density: 0.990

Dry extract: 18 g/L

Total SO<sub>2</sub>: 160 mg/L

Free SO<sub>2</sub>: 18 mg/L

Total sugars (as glucose): 2.01 g/L

pH: 3.31

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