



Link do produto:

<https://www.casavalduga.com.br/en/produtos/gran-raizes-2/?safr=gran-corte>

GRAN RAÍZES Gran Corte

Overcoming geographical barriers without forgetting our connection, our roots. It is impossible to speak of the beginning without mentioning the strength and faith brought by the Italian immigrants. From them, beyond the values, remains the fascination with the world of wine, cultivated through generations to this day. At the origin of deep soils and the thermal amplitude between day and night, a terroir of excellence grants us noble grape varieties harvested in Vale dos Vinhedos, a place that has been our root since the 19th century, extending through Serra do Sudeste and Campanha Gaúcha.

Raízes is a powerful, complex and original wine that celebrates a history of nearly 150 years of the Família Valduga, without ever losing sight of future challenges.

Wine style: Fine Dry Red Wine

Varietal: Merlot - Vale dos Vinhedos and Serra do Sudeste | Cabernet Sauvignon - Campanha | Tannat - Campanha | Marselan - Serra do Sudeste

Terroir: Vale dos Vinhedos | Serra do Sudeste | Campanha Gaúcha

Temperatura de serviço: 16° to 18°C.

Oak aging time: 20 months in French oak.

Tempo de cave: 18 months in bottle

Pairing: Red meats and spiced dishes. Aging potential of up to 20 years, provided it is stored under proper conditions for optimal evolution

Sight: Deep and intense ruby color. Thick tears.

Nose: Opulent aroma with a diverse and complex range of descriptors. Aromatic base of slightly dried grapes, such as cassis jam and liqueur, combined with varietal notes of menthol, blackberries and spices. Clear toasted characteristics are layered on top, contributed by aging in new barrels, reminiscent of cocoa, almonds, tobacco and leather.

Palate: Sweet attack, bringing a warming sensation to the palate. Refreshing and balanced acidity. Full body with ripe and firm tannins. The synergy between acidity, alcohol and powerful tannins supports the wine's evolution over many years.

Technical Information

Varietal clone: INRA 181 | INRA 337 | ENTAV398 | INRA 980

Rootstock: 101-14 | 3309 and 101-14 | S04 | 3309

Production system: Vertical trellis

Density/ha: 4,000 plants

Pruning type: Spur cordon

Buds load/ha: 40,000

Viticultural practices: Shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control.

Harvest: Manual and selective.

Product code: GR266GF

EAN code: 7898276971406

DUN code: 17898276971403

Units per case: 6 units

VINIFICATION

- Late harvest - overripe grapes;
 - Final cluster selection;
 - Destemming of fresh grapes;
 - Berry selection by Vistalys system;
 - Cold pre-fermentation maceration - 5°C for 5 days - with co-inoculation of *Torulasporea delbrueckii* yeast;
 - Inoculation of *Saccharomyces cerevisiae* yeast and alcoholic fermentation at 24° to 26°C;
 - Manual pump-overs and délestage during 20 days of skin maceration in fermentation and post-fermentation;
 - Racking;
 - Malolactic fermentation in barrels;
 - Aging for 12 months in first-use French oak barrels;
 - Assemblage and continuation of aging in oak barrels for an additional 8 months;
 - Bottling;
 - Bottle aging for 18 months.
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ANALYTICAL DATA

Alcohol: 15.5%

Total acidity: 6.75 g/L (tartaric acid)

Total sugars (as glucose): 3.87 g/L

pH: 3.55



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