

MARIA VALDUGA NATURE

In 1875, when the first Valduga family members arrived in Brazil, they could never have imagined that little more than a century later their descendants would create the Jewel of Brazilian Sparkling Wine. As the visionary behind the dream of producing sparkling wines in Brazil exclusively through the Champenoise method — following the tradition of France's Champagne region — the family matriarch is honored with the creation of Maria Valduga sparkling wine.

A tribute to the matriarch of Família Valduga, this sparkling wine symbolizes a legacy built with passion and dedication. Perfectly shaped by time, it matures for 60 months in the underground cellars, revealing refined bubbles, enveloping creaminess, and a remarkable palate. A rare jewel of Brazilian winemaking, reflecting the greatness of its history.

Wine style: White Nature Sparkling Wine

Varietal: 80% Chardonnay e 20% Pinot Noir

Terroir: Vale dos Vinhedos

Temperatura de serviço: 04° a 06°C

Tempo de cave: 60 months of lees aging in the cellar

Pairing: Fresh oysters, salmon or tuna tartare, grilled vegetables with tahini. Up to 10 years after disgorgement, provided it is stored under proper conditions to ensure full evolution.

Sight: Straw-yellow with greenish reflections, bright, with fine, delicate, and persistent bubbles.

Nose: Sophisticated and refined, with a complex bouquet reminiscent of candied citrus fruits and raisins, enriched by notes of almonds, walnuts, and sweet spices. Subtly intertwined with aromas derived from the long lees maturation, it evokes hints of toast, nougat, white chocolate, and brioche.

Palate: Excellent initial attack of acidity, seamlessly integrated with the structure and smoothness of the sparkling wine. Displays fine creaminess and a distinctive personality, with a persistent and exuberant finish.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/maria-valduga-2/?safra=nature>

Technical Information

- Clone Varietal: Entav 95 | Entav 777
 - Rootstock: 101-14 | 3309
 - Training System: Simple espaldera
 - Planting Density/ha: 4,000
 - Pruning Method: Guyot
 - Bud Load/ha: 40,000
 - Viticultural Practices: Shoot thinning, tipping, leaf removal around the clusters, cluster thinning for yield control
 - Harvest Type: Manual and selective
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- Product Code: CH228GF
 - EAN: 7898276973165
 - DUN: 17898276973162
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VINIFICATION

- Final selection of clusters
 - Direct, gentle and discontinuous pressing under inert atmosphere
 - Static clarification of the must
 - Inoculation with selected *Saccharomyces cerevisiae* yeasts
 - Alcoholic fermentation at controlled temperatures of 15–16 °C
 - Assemblage blending of Chardonnay and Pinot Noir wines
 - Tartaric stabilization
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ANALYTICAL REPORT

- Alcohol: 12.50% vol
- Total Acidity: 6.43 g/L (as tartaric acid)
- Volatile Acidity: 0.14 g/L (as acetic acid)
- Density: 0.992
- Dry Extract: 22.30 g/L
- SO₂ Total/Free: 98.50 / 16.10 mg/L
- Total Sugars (as glucose): 2.40 g/L
- pH: 3.26
- Pressure: 5.60 kg/cm²



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