

NATURELLE RESERVA BRANCO

Naturelle is the perfect balance between lightness and a slightly sweet palate. It has been part of the lives of Brazilian wine lovers for nearly three decades. The wines that make up the Naturelle line perfectly represent the personality of Brazilians. A pleasant product, with a smooth palate, easy to drink and that brings generations together.

Naturelle represents the history of the Família Valduga and the legacy of past generations. It is a rescue of the beautiful and the simple. It is the deepest roots, the strongest foundation, the sweetest inspiration. Naturelle Reserva Branco expresses the maximum expression of a wine crafted with talent and precision. Wine certified as Vegan Product by the Brazilian Vegetarian Society.

Wine style: Semi-Dry Fine White Wine

Varietal: Chardonnay e Gewurztraminer

Terroir: Serra do Sudeste

Temperatura de serviço: 08° a 12°C

Oak aging time: 4 months in French oak barrels

Pairing: Sweets, candied fruits, desserts and light dishes. Also pairs with various types of cheese.

Sight: Greenish-yellow color, bright and vivid.

Nose: Intense, aromas reminiscent of tropical fruits such as mango, papaya and lychee, citrus touches in liqueur, with nuances of almonds, honey and herbal teas.

Palate: Remarkable, with good volume associated with softness and elegance. Balanced and very persistent.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/naturelle-2/?safra=reserva-branco>

Technical Information

- Clone: ENTAV95 | INRA 47
 - Rootstock: Paulsen 1103 | 3309
 - Training System: Vertical trellis
 - Density/ha: 4,000 plants
 - Pruning Type: Spur cordon | Sylvoz
 - Bud Load/ha: 40,000
 - Viticultural Practices: Shoot thinning, topping, leaf removal, cluster thinning. Sustainable and precision viticulture respecting the environment
 - Harvest: Manual and selective
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- EAN Code: 7898276973141
 - DUN Code: 17898276973148
 - Product Code: NA212GF
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VINIFICATION

- Grape harvest;
 - Destemming;
 - Cold maceration for 8 hours;
 - Slow and gentle pressing;
 - Use of selected yeasts *Saccharomyces cerevisiae*;
 - Alcoholic fermentation at 14° to 16°C;
 - Aging for 4 months in French oak barrels;
 - Tartaric stabilization;
 - Bottling;
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ANALYTICAL DATA

- Alcohol: 13%
- Total Acidity: 6.10 g/L (tartaric acid)
- Total sugars (as glucose): 13 g/L
- pH: 3.35



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