



NATURELLE RESERVA TINTO

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. Inspired by the noblest wines of southern Italy, Casa Valduga Naturelle Reserva brings remarkable characteristics resulting from the union of emblematic varieties such as the notable Merlot, the powerful Marselan and the unmistakable Cabernet Sauvignon.

Wine style: Semi-Dry Red Wine

Varietal: Cabernet Sauvignon, Merlot e Marselan

Terroir: Vale dos Vinhedos

Temperatura de serviço: 14° a 16°C

Pairing: Vegan chocolate-based desserts, brownies and petit gâteau.

Sight: Deep ruby red. Clear, bright and with abundant tears.

Nose: The initial aromatic profile shows aromas of ripe red fruits such as strawberries. As the wine evolves in the glass, several layers of aromas are revealed such as cassis liqueur, candied red fruits and tobacco nuances.

Palate: With soft tannins and velvety texture. Its lively acidity balances the sweetness. Long and persistent finish, with aftertaste highlighting sweet spice notes.

Link do produto:

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

Technical Information

- Training System: Vertical trellis
- Density/ha: 4,000 plants
- Pruning Type: Spur cordon
- Bud Load/ha: 80,000
- Viticultural Practices: Shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control
- Harvest: Manual and selective
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- EAN Code: 7898276972908
 - DUN Code: 17898276972905
 - Product Code: NA210GF
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VINIFICATION

- Harvest of dehydrated grapes
 - Final cluster selection
 - Destemming
 - Maceration
 - Use of selected yeasts *Saccharomyces cerevisiae*
 - Alcoholic fermentation at 24° to 25°C
 - Gentle discontinuous pressing
 - Malolactic fermentation
 - Aging for 10 months in French oak barrels
 - Tartaric stabilization
 - Bottling
 - Bottle aging
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ANALYTICAL DATA

- Alcohol: 13.0%
- Total Acidity: 5.85 g/L (tartaric acid)
- Volatile Acidity: 0.46 g/L (acetic acid)
- Total sugars (as glucose): 19.14 g/L
- pH: 3.58
- Density: 1.005
- Dry extract: 56.8
- Total | Free SO₂: 71.6 | 28.7 mg/L
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