

Naturelle GRAN RESERVA LATE HARVEST

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.

Late Harvest is one of the main methods for producing dessert wines. The technique consists of harvesting Chardonnay, Sauvignon Blanc and Gewurztraminer grapes at a more advanced stage of ripeness, when they concentrate even more sugars. The harvest is carried out manually and the selection of the berries is rigorous to ensure that all are at the ideal point of maturation before proceeding to fermentation. Finally, aging in French oak barrels for 36 months ensures delicacy on the palate and an incredible aromatic expression.

Wine style: Sweet Late Harvest Wine

Varietal: Chardonnay, Sauvignon Blanc e Gewurztraminer

Terroir: Serra do Sudeste

Temperatura de serviço: 10º a 12ºC

Oak aging time: Aged for 36 months in French Oak

Pairing: Cantuccini biscuits, semi-bitter chocolates, citrus desserts or those based on dried fruits such as figs, raisins and apricots, as well as blue cheeses.

Sight: It presents a golden-amber color, clear and bright. With abundant formation of tears, it indicates the structure that the wine possesses.

Nose: On the nose, it brings notes of candied orange and apricots, soon permeated by nuances of honey, nuts, floral touches, as well as spices such as vanilla, clove and cinnamon. With evolution in the glass, delicate notes of toasted almonds are revealed.

Palate: It brings great delicacy on the palate, despite the dense body; elegant, complex and intense, it is a true nectar that balances sweetness and acidity. Unctuous and with great volume on the palate, it is an excellent aperitif.



Link do produto:

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

Technical Information

- Varietal Clone: ENTAV95 | ENTAV95 | INRA 47
- Rootstock: 3309 | Paulsen 1103 | 3309
- Training System: Vertical trellis
- Density/ha: 4,000 plants
- Pruning Type: Spur cordon | Sylvoz
- Bud Load/ha: 40,000
- Viticultural Practices: Cane bending, shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control. Sustainable and precision viticulture, respecting the environment.
- Harvest: Manual and selective
-

-
- Product code: NA214GF
 - EAN code: 7898276973134
 - DUN code: 17898276973131
 - Quantity per box: 6 units
-

VINIFICATION

- Final cluster selection at overripe stage;
 - Destemming of fresh grapes;
 - Pressing;
 - Use of selected yeasts *Saccharomyces cerevisiae*;
 - Alcoholic fermentation at a temperature of 14° to 15°C;
 - Interruption of fermentation by cold;
 - Aging for 36 months in French oak barrels;
 - Bottling and labeling.
-

ANALYTICAL DATA

- Alcohol: 12%
- Total Acidity: 7.35 g/L of tartaric acid
- pH: 3.13



Link do produto

<https://www.casavalduga.com.br/en/produtos/naturelle-2/?safr=gran-reserva-late-harvest>