

Origem CABERNET SAUVIGNON CHILE

Everything in nature has its origin. We rescue from our history what brought us here. This wine represents our evolution, what drives us, our originality.

Everything in nature has its origin. Youthfulness and creativity result in a light and balanced wine. This wine represents the evolution, movement and originality of the wine world.

Innovation has always been considered the word that best defines the Casa Valduga way of crafting its wines. With this in mind, the Família Valduga decided to explore other terroirs. From its own production, but coming from vineyards on the other side of the Andes Mountains, Origem Cabernet Sauvignon Chile emerges.

Wine style: Fine Dry Red Wine

Varietal: Cabernet Sauvignon

Terroir: Vale do Curicó - Chile

Temperatura de serviço: 16° a 18°C

Oak aging time: Partial aging in French oak barrels

Pairing: Grilled red meats, pastas, risottos and mild cheeses.

Sight: Violaceous red, intense and bright.

Nose: It shows intense and lively, with a wide range of aromas, from ripe red fruits such as blackberries and cherries, herbal notes, menthol and spices.

Palate: The fruity profile is confirmed on the palate, where the softness of the tannins provides perfect balance with acidity.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/origem-2/?safra=cabernet-sauvignon-chile>



Technical Information

- Varietal: Cabernet Sauvignon - own-rooted
- Training System: Simple Trellis
- Density/ha: 4,000 plants
- Pruning Type: Spur Cord
- Bud Load/ha: 80,000
- Viticultural Practices: Shoot thinning, topping, leaf removal in the cluster zone and cluster thinning for yield control
- Harvest: Manual and selective.
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VINIFICATION

- Destemming of fresh grapes
- Use of selected yeasts *Saccharomyces cerevisiae*
- Alcoholic fermentation at temperature of 24 to 26°C
- Pump-overs during 7 days of skin maceration
- Racking only free-run wine
- Malolactic fermentation
- Partial aging in oak barrels
- Filtration
- Bottling.
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ANALYTICAL DATA

- Alcohol: 13%
- Total Acidity: 3.32 g/L (tartaric acid)
- Volatile Acidity: 0.42 g/L (acetic acid)
- Total sugars as glucose: 2.77 g/L
- pH: 3.59
- Dry extract: 32 g/L
- Free | Total SO₂: 0.028 g/L | 0.097 g/L
- Density: 0.995
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