

Origem CARMÉNÈRE

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 Familia Valduga decided to explore other terroirs. From its own production, but coming from vineyards on the other side of the Andes Mountains, Origem Carmènère emerges.

Wine style: Dry Red Wine

Varietal: Carmènère

Terroir: Vale Central - Chile

Temperatura de serviço: 16° a 18°C

Pairing: Grilled red meats, pizzas, pastas and appetizers.

Sight: Deep purple red.

Nose: Exuberant, with intense notes of blackberries and currants, combined with nuances of menthol and spices.

Palate: Ripe tannins, providing a velvety texture. With a long finish, highlighting the fruity presence.



Link do produto:

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



Technical Information

- Varietal Clone: R5
 - Rootstock: Paulsen 1103,
 - 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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EAN Code: 7898276972618

DUN Code: 17898276972615

Product Code: OR207GF

VINIFICATION

- Final cluster selection
 - Destemming of fresh grapes
 - Pre-fermentation cold maceration (7°C) for 24 hours
 - Use of selected yeasts *Saccharomyces cerevisiae*
 - Alcoholic fermentation at temperature of 22° to 24°C
 - Pump-overs during 3 days of skin maceration
 - Gentle discontinuous pressing
 - Malolactic fermentation
 - Tartaric stabilization
 - Filtration
 - Bottling.
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ANALYTICAL DATA

- Alcohol: 13%
- Total Acidity: 3.17 g/L (tartaric acid)
- Volatile Acidity: 0.44 g/L (acetic acid)
- Total sugars as glucose: 3.21 g/L
- pH: 3.8
- Dry extract: 31.30 g/L
- Free | Total SO₂: 0.025 g/l | 0.078 g/L
- Density: 0.994
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