

## origem CABERNET ELEGANCE

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, Origen Origen Cabernet Sauvignon Elegance emerges.

**Wine style:** Semi-Dry Red Wine

**Varietal:** Cabernet Sauvignon

**Terroir:** Vale Central - Chile

**Temperatura de serviço:** 14° a 16°C

**Pairing:** Meats and pastas with sweet and sour sauces, risottos and mild cheeses.

---

**Sight:** Ruby red with violaceous reflections, with a clear and bright appearance.

**Nose:** It presents intense fruity notes, highlighting red fruits such as cherry and raspberry.

**Palate:** The initial attack is smooth and silky, revealing its exuberant fruity character. The perfect balance between tannins and acidity provides a velvety texture, with a soft finish.



**Link do produto:**

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



## 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.
  -
- 

## 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.
  -
- 

## ANALYTICAL DATA

- Alcohol: 13%
- Total Acidity: 3.29 g/L (tartaric acid)
- Volatile Acidity: 0.41 g/L (acetic acid)
- Total sugars as glucose: 16.85 g/L
- pH: 3.67
- Dry extract: 42.90 g/L
- Free | total SO<sub>2</sub>: 0.025 g/L | 0.065 g/L
- Density: 0.999
- 

### Link do produto

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