

SUR LIE NATURE WHITE

Casa Valduga Sur Lie is a sparkling wine in its purest form, without dégorgement and therefore without post-dégorgement dosage. As it does not undergo this process, yeast autolysis occurs while the bottle remains sealed. This is the key distinction of this wine, which continues to age indefinitely, allowing you to decide the ideal moment to open it according to your preferred level of maturation.

The technique known as Sur Lie allows the wine to remain in constant evolution, in contact with the lees, until the bottle is opened, when the sparkling wine reaches its full expression. Ideal for those seeking a distinctive and singular sensory experience.

Wine style: Sparkling Nature

Varietal: Chardonnay and Pinot Noir

Terroir: Vale dos Vinhedos

Temperatura de serviço: 06° to 08°C

Oak aging time: Partial aging (10%) in French oak barrels

Tempo de cave: Minimum aging of 30 months in cellar plus evolution until opening.

Pairing: Spiced dishes, white meats and pizzas. Cellaring potential of up to 8 years, provided it is kept under proper conditions.

Sight: Straw yellow color with a characteristic cloudy appearance.

Nose: Aroma of great complexity and elegance, balancing almond notes developed during 30 months of aging with fresh tropical fruit notes.

Palate: Perfectly balanced, combining freshness from acidity with creaminess. The finish is refined, revealing delicate almond nuances from its evolution.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/641/?safra=nature-white>

Technical Information

- Varietal Clone: Chardonnay Entav 95 | Pinot Noir Entav 777
- Rootstock: Paulsen 1103 | 3309
- Terroir: Vale dos Vinhedos
- Soil slope between 25° and 35°, east, northeast and north exposure
- Soil: clayey, well-drained and medium depth
- Density/ha Chardonnay: 4,000
- Density/ha Pinot Noir: 4,000
- Pruning Type Chardonnay: Guyot
- Pruning Type Pinot Noir: Guyot
- Buds/ha Chardonnay: 40,000
- Buds/ha Pinot Noir: 40,000

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- Product code: CH222GF
 - EAN code: 7898276972199
 - DUN code: 17898276972196
 - Units per case: 6
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VINIFICATION

Traditional Method Base wine production

- Final cluster selection;
- Gentle, discontinuous direct pressing under inert atmosphere;
- Static must clarification;
- Fermentation with selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation at 15° to 16°C;
- Aging of base wine on fine lees with batonnage;
- Assemblage: 10% of wines aged in lightly toasted French oak barrels for 10 months;
- Cold tartaric stabilization for one week at -5°C;
- Filtration.

Second fermentation

- Addition of tirage liqueur with selected yeasts *Saccharomyces cerevisiae* esp. *bayanus*;
- Bottling;
- Second fermentation in bottle at 12°C for 45 days;
- Aging for 30 months sur lie with yeast autolysis, average cellar temperature of 16°C.

ANALYTICAL DATA

- Alcohol: 12.5%
- Total Acidity: 82.9 meq/L (tartaric acid)
- Volatile Acidity: 2.8 meq/L (acetic acid)
- Total sugars (as glucose): 1.3 g/L
- pH: 3.24
- Total | Free SO₂: 63.4 mg/L | 4.9 mg/L



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