

Terroir Exclusivo CABERNET FRANC

We regard our terroir as a guide that highlights its magnificent geography, deeply connected to the essence of the vineyard. From vine cultivation to winemaking itself, there are many paths that lead to the same destination: achieving balance between the maximum expression of the varieties and respect for nature.

Wines crafted for unique experiences. Specially created for wine lovers seeking novelty and memorable moments. The Terroir Exclusivo collection is available at our Enoboutique, located in the heart of Casa Valduga Winery, in the picturesque Vale dos Vinhedos. Decanting for 15 to 30 minutes is recommended.

Wine style: Dry Red Fine Wine

Varietal: Cabernet Franc

Terroir: Campanha Gaúcha

Temperatura de serviço: 16° a 18°C

Oak aging time: 8 months in French oak

Tempo de cave: 12 months in bottle

Pairing: Red meats in general, especially barbecue, fillet with rich sauces. Pasta and risotto with funghi, tomato or fine herbs. Aged cheeses. Aging potential of 6 to 8 years, provided it is kept under ideal conditions for proper evolution.

Sight: Deep and intense ruby red color.

Nose: Displays excellent aromatic complexity. The oak integrates harmoniously, revealing pronounced spice notes alongside cassis, black plum and almond nuances.

Palate: Full-bodied, expressing the classic character of Cabernet Franc. Moderate acidity and medium tannins provide excellent volume on the palate. The finish is intense and persistent.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/terroir-exclusivo-2/?safr=cabernet-franc>

Technical Information

- Clone: INRA 326
 - Rootstock: SO4
 - Training system: Vertical shoot positioning
 - Planting density: 4,000 vines/ha
 - Pruning system: Spur cordon
 - Bud load: 50,000 buds/ha
 - Viticultural practices: Shoot thinning, trimming, leaf removal in the cluster zone and yield control through cluster thinning
 - Harvest: Manual and selective
-

- EAN Code: 7898276970270
 - DUN Code: 17898276970277
 - Product Code: PR131GF
-

VINIFICATION

- Final cluster selection
 - Destemming of fresh grapes
 - Pre-fermentation cold maceration for 48 hours
 - Use of selected yeasts *Saccharomyces cerevisiae*
 - Alcoholic fermentation at 24°C to 25°C
 - Pump-overs and délestage during 12 days of skin maceration
 - Racking
 - Malolactic fermentation
 - Aging for 8 months in French oak barrels
 - Tartaric stabilization
 - Bottling
 - Bottle aging for 12 months
-

LAUDO ANALÍTICO

- Alcohol: 13%
- Total acidity: 72.9 meq/L (tartaric acid)
- Volatile acidity: 5 meq/L (acetic acid)
- Total sugars (as glucose): 3 g/L
- pH: 3.7
- Total | Free SO₂: 84.6 | 32.3 mg/L
- Dry extract: 40 g/L
- Density: 0.997



Link do produto

<https://www.casavalduga.com.br/en/produtos/terroir-exclusivo-2/?safr=cabernet-franc>