

Terroir Exclusivo GEWURZTRAMINER

We regard our terroir as a guide that highlights its magnificent geography connected to the essence of the vineyard. In the conception of a new wine, from vine growing to its actual winemaking, there are many paths that lead us to the same destination, seeking balance between the fullest expression of the varietals and respect for nature.

Wines for unique experiences. Crafted especially for wine lovers eager for new discoveries and unique experiences. Located in the Serra do Sudeste Gaúcho region, in the municipality of Encruzilhada do Sul. The landscape, shaped by a plateau with gentle slopes, combined with granitic soil composition and mild nights, results in wines of unique character and remarkable freshness.

Wine style: Dry White Wine

Varietal: Gewurztraminer

Terroir: Serra do Sudeste

Temperatura de serviço: 08° a 10°C

Pairing: Salads, white meats, seafood, tropical fruits.

Sight: Straw-yellow color, clear and bright.

Nose: Good intensity and finesse, with notes reminiscent of white flowers such as pitanga blossom and jasmine, combined with the delicacy of roses. On the second nose, ripe citrus fruits and hints of pear and lychee reveal aromatic exuberance and complexity, accompanied by nuances of spices.

Palate: Balanced, with good acidity associated with an enveloping smoothness. It expresses elegance and a pleasant fruity finish



Link do produto:

<https://www.casavalduga.com.br/en/produtos/terroir-exclusivo-2/?safra=gewurztraminer>



Technical Information

- Clone Varietal: INRA 47
 - Rootstock: 3309
 - Training System: Vertical Shoot Positioning
 - Density/ha: 4,000 plants
 - Pruning Type: Sylvoz
 - Bud Load/ha: 40,000
 - Viticultural Practices: Cane arching, shoot thinning, trimming, leaf removal in the cluster zone, cluster thinning for yield control. Sustainable and precision viticulture, respecting the environment
 - Harvest: Manual and selective.
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- Product Code: PR134GF
 - EAN Code: 7898276970607
 - DUN Code: 17898276970604
 - Quantity per box: 6 units
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VINIFICATION

- Final cluster selection;
 - Destemming of fresh grapes;
 - Cold maceration for 8 hours;
 - Gentle discontinuous pressing;
 - Pressing under inert atmosphere;
 - Must clarification;
 - Fermented with selected yeasts *Saccharomyces cerevisiae*;
 - Alcoholic fermentation at 15° to 16°C;
 - Tartaric stabilization;
 - Filtration;
 - Bottling;
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ANALYTICAL DATA

- Alcohol: 14%
- Total Acidity: 6.45 g/L of tartaric acid
- Volatile Acidity: 0.25 g/L of acetic acid
- Density: 0.991
- Dry Extract: 23 g/L
- Total SO₂: 125 mg/L
- Free SO₂: 35 mg/L
- Total Sugars in glucose: 3 g/L
- pH: 3.15

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