

Terroir Exclusivo MARSELAN

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 varieties 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 is the municipality of Encruzilhada do Sul. The landscape formed by a plateau with gentle rolling hills, combined with granite-based soils and cool nights, results in wines of unique character and remarkable freshness.

Wine style: Dry Red Wine

Varietal: Marselan

Terroir: Serra do Sudeste

Temperatura de serviço: 16° a 18°C

Oak aging time: 8 months in French oak

Tempo de cave: 12 months

Pairing: Red meats, strong cheeses, pasta with rich sauces. Aging potential of 6 to 8 years. Provided it is kept under proper conditions for full evolution.

Sight: Clear and bright, with a ruby red color and violet tones.

Nose: On the nose, it recalls red fruits such as cherries and blackberries, in balance with oak-derived aromas such as leather and spices.

Palate: It is characterized by the strength of its tannins, which add volume and smoothness to the wine. Its long persistence highlights smoky oak notes.



Link do produto:

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

Technical Information

- Varietal clone: Inra 980
 - Rootstock: 3309
 - Training system: Vertical Shoot Positioning
 - Density/ha: 4,000 plants
 - Pruning type: Spur Cordon
 - Bud load/ha: 40,000
 - Viticultural practices: Shoot thinning, trimming, leaf removal in the cluster zone, cluster thinning for yield control
 - Harvest: Manual and selective
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- Product code: ID003GF
 - EAN code: 7898276970836
 - DUN code: 17898276970833
 - Quantity per case: 6 units
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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° to 25°C
 - Pump-overs and délestage during 14 days of skin maceration
 - Racking
 - Malolactic fermentation
 - Aging for 8 months in French oak barrels
 - Tartaric stabilization
 - Bottling
 - Bottle aging for 12 months
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ANALYTICAL DATA

- Alcohol: 14%
- Total acidity: 6.07 g/L of tartaric acid
- Volatile acidity: 0.5 g/L of acetic acid
- Total sugars as glucose: 2.4 g/L
- pH: 3.73
- Density: 0.995
- Dry extract: 32.5 g/L
- Total | Free SO₂: 93.5 | 35.9 mg/L



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