

Terroir Exclusivo SYRAH | VIOGNIER

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. The labels from the Terroir Exclusivo line are available at our Enoboutique, located in the heart of Casa Valduga Winery, in the picturesque Vale dos Vinhedos. The use of a decanter for 15 to 30 minutes is recommended.

Wine style: Dry Red Wine

Varietal: 86% Syrah e 14% Viognier

Terroir: Serra do Sudeste

Temperatura de serviço: 14º a 16ºC

Oak aging time: 8 months in French oak

Tempo de cave: 12 months

Pairing: Red meats, game and dishes with spices. Aging potential of 6 to 8 years, provided it is kept under proper conditions for full evolution.

Sight: Deep color with violet reflections.

Nose: An example of great aromatic complexity, moving between floral and fruity notes. The attack is exuberant in black fruits such as cherry and plum. As the tasting evolves, additional layers of aromas are revealed, highlighting the presence of Viognier with its distinctive notes of violet and candied orange. Spices intertwine with the fruit, with black pepper as the protagonist, reinforcing the characteristic aromatic profile of Syrah.

Palate: On the palate, the tannins of the Syrah variety are perfectly round and smooth, supported by the freshness of Viognier. A broad finish filled with red fruits, culminating in an enveloping texture.



Link do produto:

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

Technical Information

- Product code: TR301GF
 - EAN code: 7898276972649
 - DUN code: 17898276972646
 - Quantity per case: 6 units
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VINIFICATION

- Final cluster selection;
 - Destemming of fresh grapes;
 - Optical berry sorting;
 - Pre-fermentation cold maceration for 24 hours;
 - Use of selected yeasts *Saccharomyces cerevisiae*;
 - Alcoholic co-fermentation of both varieties (86% Shiraz and 14% Viognier);
 - Temperature control from 20° to 24°C;
 - Pigeage and délestage during 12 days of skin maceration;
 - Racking;
 - Malolactic fermentation;
 - Aging for 8 months in French oak barrels;
 - Bottling;
 - Bottle aging for 3 months.
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ANALYTICAL DATA

- Alcohol: 13.5%
- Total acidity: 5.02 g/L of tartaric acid
- Total sugars in glucose: 4.14 g/L
- pH: 3.67



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