

Terroir Exclusivo TANNAT

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 Wine

Varietal: Tannat

Terroir: Campanha Gaúcha

Temperatura de serviço: 16° a 18°C

Oak aging time: 8 months in French oak

Tempo de cave: 12 months

Pairing: Lamb, game meats, aged cheeses, charcuterie. Aging potential of 8 to 12 years, provided it is kept under ideal conditions for proper evolution.

Sight: Deep and intense ruby color.

Nose: The 8 months in French oak barrels provide great aromatic complexity, with notes of leather and vanilla integrated with nuances of red and black fruits, reflecting full ripeness.

Palate: Firm tannins support the acidity and ensure a long persistence.



Link do produto:

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

Technical Information

- Clone: 717
 - Rootstock: SO4
 - Training system: Vertical shoot positioning
 - Planting density: 4,000 vines/ha
 - Pruning system: Spur cordon
 - Bud load: 40,000 buds/ha
 - Viticultural practices: Shoot thinning, trimming, leaf removal in the cluster zone and yield control through cluster thinning
 - Harvest: Manual and selective. Grapes transported in boxes up to 16 kg
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- Product code: PR157GF
 - EAN code: 7898276972267
 - DUN code: 17898276972264
 - Quantity per case: 6 units
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VINIFICATION

- Final cluster selection
 - Destemming of fresh grapes
 - Pre-fermentation cold maceration for 12 hours
 - Fermented with selected yeasts *Saccharomyces cerevisiae*
 - Alcoholic fermentation at 25° to 27°C
 - Pigeage and délestage during 15 days of skin maceration
 - Racking
 - Malolactic fermentation
 - Aging for 8 months in French oak barrels
 - Bottling
 - Bottle aging for 12 months
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ANALYTICAL DATA

- Alcohol: 14%
- Total acidity: 79 meq/L (tartaric acid)
- Volatile acidity: 8.16 meq/L (acetic acid)
- Density: 0.995
- Dry extract: 30 g/L
- Total SO₂: 93.5 mg/L
- Free SO₂: 35.5 mg/L
- Total sugars (as glucose): 2.1 g/L
- pH: 3.5



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