

We embrace 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 cultivation to its actual production, there are several paths that lead us to the same destination: seeking balance between the maximum expression of the varietals and respect for nature.

Wines for unique experiences. Crafted especially for wine enthusiasts, eager for new discoveries and singular experiences. Located in the Serra do Sudeste region of Rio Grande do Sul, the municipality of Encruzilhada do Sul features a landscape shaped by a plateau with gentle slopes. Combined with granite-origin soils and mild nights, this terroir results in wines of unique character and remarkable vibrancy. The use of a decanter for 15 to 30 minutes is recommended.

Wine style: Dry Red Wine

Varietal: 84% Touriga Nacional e 16% Gewurztraminer

Terroir: Serra do Sudeste

Temperatura de serviço: 14° a 16°C

Oak aging time: 8 months in French oak

Tempo de cave: 5 months

Pairing: 5 months Soft cheeses, lean meats, and lightly seasoned sauces Aging potential of 4 to 6 years, provided it is kept under proper conditions for full evolution.

Sight: Ruby red with delicate violet reflections. Clear and bright, highlighting the wine's youthful character.

Nose: Predominantly fruity, with fresh red fruits such as cherries and raspberries taking the lead, accompanied by notes of Brazilian fruits like jabuticaba and pitanga. Nuances of white flowers, contributed by the Gewürztraminer grape, add delicacy and complexity to the profile. Its evolution in the glass reveals aromas of menthol and eucalyptus, with an elegant smoky presence, resulting from aging in medium-toast French oak barrels.

Palate: The synergy between acidity, moderate alcohol content, and concentration of flavors makes this unusual red wine truly surprising, even for the most demanding and refined palates.



Link do produto:

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

Technical Information

- Varietal clone: Entav 723
 - Rootstock: 3309
 - Training system: Vertical Shoot Positioning (VSP)
 - Planting density: 4,000 plants/ha
 - Pruning type: Spur cordon
 - Bud load/ha: 40,000
 - Viticultural practices: Shoot thinning, topping, leaf removal in the cluster zone, and cluster thinning for yield control
 - Harvest: Manual and selective
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- Product code: TR304GF
 - EAN code: 7898276972915
 - DUN code: 17898276972912
 - 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 (84% Touriga Nacional and 16% Gewürztraminer);
 - 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 5 months.
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ANALYTICAL DATA

- Alcohol: 12.5%
- Total acidity: 6 g/L of tartaric acid
- Volatile acidity: 0.57 g/L of acetic acid
- Total sugars in glucose: 2.5 g/L
- pH: 3.62
- Density: 0.996
- Dry extract: 34.5 g/L
- Total | Free SO₂: 81.5 | 25.5 mg/L



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