

Terroir Exclusivo 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 varieties and respect for nature.

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: 100% Viognier

Terroir: Serra do Sudeste

Temperatura de serviço: 08° a 10°C

Pairing: Creamy cheeses, fish, light sauces and seafood.

Sight: Straw-yellow color, clear and bright.

Nose: Highly aromatic, with notes of fruits such as peach and apricot, accompanied by nuances of honey and a delicate touch of acacia blossom.

Palate: Full and intense, revealing an attack with subtle sweet notes and perfectly balanced acidity. A wine with volume, unctuous texture and great persistence. An outstanding expression of the Viognier varietal.



Link do produto:

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

Technical Information

- Clone Varietal: 642
 - Rootstock: 3309
 - Training System: Vertical Shoot Positioning
 - Density/ha: 4,000 plants
 - Pruning Type: Guyot
 - Bud Load/ha: 60,000
 - 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: TR300GF
 - EAN Code: 7898276972601
 - DUN Code: 17898276972608
 - Quantity per box: 6 units
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VINIFICATION

- Final cluster selection;
 - Destemming of fresh grapes;
 - Pre-fermentation cold maceration for 12 hours;
 - Gentle discontinuous pressing under inert atmosphere;
 - Must clarification;
 - Fermented with selected yeasts *Saccharomyces cerevisiae*;
 - Alcoholic fermentation at 14° to 16°C;
 - Tartaric stabilization;
 - Filtration;
 - Bottling;
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ANALYTICAL DATA

- Alcohol: 12.5%
- Total Acidity: 72 meq/L of tartaric acid
- Volatile Acidity: 2.5 meq/L of acetic acid
- Density: 0.991
- Dry Extract: 23.2 g/L
- Total SO₂: 130 mg/L
- Free SO₂: 39.9 mg/L
- Total Sugars in glucose: 1.75 g/L
- pH: 3.54



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