

TERROIR CABERNET SAUVIGNON



The winemaking vocation of Família Valduga emerged in the heart of Vale dos Vinhedos, where more than a century ago it was known as Via Leopoldina, driven by the desire to prosper and extract from the soil enough to live with dignity. Respecting the terroir and understanding that each grape variety develops in a distinct way are the foundations that support the development of a great story. The constant pursuit of the true identity of each plot of land and its meticulous study drives us to seek the best results.

Understanding that the soul of the wine is connected to climate, soil, relief and the constant change of winds led to the creation of the Terroir Line, valuing the potential of each varietal grown in the main wine regions of Rio Grande do Sul. The use of a decanter for 15 to 30 minutes is recommended.

Wine style: Dry Red Wine

Varietal: Cabernet Sauvignon

Terroir: Campanha Gaúcha

Temperatura de serviço: 16° a 18°C

Oak aging time: 8 months in French oak

Tempo de cave: 12 months in cellar

Pairing: Mature cheeses, pasta, and meats with spicy sauces.
Storage: 6 to 8 years, provided it is kept in suitable conditions for full development.

Sight: Deep and intense ruby red.

Nose: It presents excellent aromatic complexity. The oak integrates symbiotically, revealing itself through striking aromas of spices. It also recalls cassis, black plum and almonds.

Palate: It shows an intense body, expressing the classic character of Cabernet Sauvignon. Its acidity is moderate and the tannins are medium, providing excellent volume on the palate. The finish is intense and persistent.

Link do produto:

<https://www.casavalduga.com.br/en/produtos/597/?safr=cabernet-sauvignon>

Technical Information

- Varietal Clone: Entav 15
 - Rootstock: SO4
 - Training System: Vertical Shoot Positioning (VSP)
 - Density/ha: 4,000 plants
 - Pruning Type: Spur cordon
 - Bud Load/ha: 50,000
 - Viticultural Practices: Shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control
 - Harvest: Manual and selective
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- Product code: PR13OGF
 - EAN code: 7898276970287
 - DUN code: 17898276970284
 - Units per box: 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 13 days of skin maceration
 - Draining (racking off the skins)
 - Malolactic fermentation
 - Aging for 8 months in French oak barrels
 - Tartaric stabilization
 - Bottling
 - Bottle aging in cellar for 12 months
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ANALYTICAL DATA

- Alcohol: 13%
- Total Acidity: 80 meq/L (tartaric acid)
- Volatile Acidity: 10.16 meq/L (acetic acid)
- Total sugars (as glucose): 2 g/L
- pH: 3.65
- Total | Free SO₂: 95.5 | 30.5 mg/L
- Dry extract: 30.6 g/L
- Density: 0.995



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