

TERROIR CHARDONNAY 375ml

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.

Wine style: Dry White Wine

Varietal: Chardonnay

Terroir: Vale dos Vinhedos

Temperatura de serviço: 08° a 10°C

Pairing: Creamy cheeses, fish, light sauces and seafood

Sight: Straw yellow color, clear and bright.

Nose: It stands out for its finesse and aromatic delicacy, highlighting notes of fresh fruits such as apple and pear. Its evolution in the glass reveals nuances of tropical fruits such as pineapple.

Palate: Full-bodied, with good palate entry and great freshness, it presents balance and creaminess. Persistent finish, with retro-olfaction recalling pineapple notes.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/597/?safra=chardonnay-375ml>

Technical Information

- Varietal Clone: Entav 95
 - Rootstock: Paulsen 1103
 - Training System: Vertical Shoot Positioning (VSP)
 - Density/ha: 4,000 plants
 - Pruning Type: Spur cordon
 - Bud Load/ha: 60,000
 - Viticultural Practices: Shoot thinning, topping, leaf removal, cluster thinning
 - Harvest: Manual and selective
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- Product code: PR144GF
 - EAN code: 7898276971185
 - DUN code: 17898276971182
 - Units per box: 12 units
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VINIFICATION

- Final cluster selection
 - Destemming of fresh grapes
 - Pre-fermentation cold maceration for 8 hours
 - Gentle discontinuous pressing under inert atmosphere
 - Must clarification
 - Use of selected yeasts *Saccharomyces cerevisiae*
 - Alcoholic fermentation at 14° to 16°C
 - Tartaric stabilization
 - Filtration
 - Bottling
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ANALYTICAL DATA

- Alcohol: 14%
- Total Acidity: 76.9 meq/L (tartaric acid)
- Volatile Acidity: 3.1 meq/L (acetic acid)
- Density: 0.992
- Dry extract: 23.7 g/L
- Total | Free SO₂: 122.7 / 27.2 mg/L
- Total sugars (as glucose): 2.5 g/L
- pH: 3.14

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