

VILLA-LOBOS Cabernet Sauvignon

Considered, even during his lifetime, the greatest composer of the Americas, Heitor Villa-Lobos composed around 1,000 works. His importance lies, among other aspects, in having reformulated the Brazilian concept of musical nationalism, becoming its greatest exponent. Through him, Brazilian music gained representation abroad, ultimately becoming universal.

Casa Valduga pays tribute to Villa-Lobos with this Cabernet Sauvignon of great personality from the outstanding 2020 vintage. Like Villa-Lobos, this wine fully expresses the essence of Brazil at its finest in national winemaking.

Wine style: Fine Dry Red Wine

Varietal: Cabernet Sauvignon

Terroir: Vale dos Vinhedos

Temperatura de serviço: 16° to 20°C

Oak aging time: 18 months in French oak

Tempo de cave: 18 months

Pairing: Asparagus risotto, meats with wine-based sauces, aged cheeses and game meats. Aging potential of 10 to 20 years, provided it is kept under proper conditions for full evolution.

Sight: Clear and bright, with a ruby red color.

Nose: Clean and complex, with prominent aromas of ripe black fruits such as cassis, dried fruits and a subtle hint of spices from the Cabernet Sauvignon grape, along with elegant notes of vanilla, coffee and chocolate obtained during eighteen months of aging in French oak barrels.

Palate: Crafted from the best Cabernet Sauvignon grapes selected by the Família Valduga, it presents ripe tannins that deliver a wine of broad and vigorous body with excellent smoothness. Its aromatic notes reappear on the finish, which is long and remarkable.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/villa-lobos-2/?safra=cabernet-sauvignon>

Technical Information

Varietal clone: INRA 337
Rootstock: 3309 and 101-14
Production system: Vertical trellis
Density/ha: 4,000 plants
Pruning type: Spur cordon
Buds load/ha: 33,000
Viticultural practices: Advanced agricultural technology, proper canopy management, cluster thinning for yield control. Sustainable and precision viticulture, respecting the environment.
Harvest: Manual and selective.

Product code: VL551GF
EAN code: 7898276971086
DUN code: 17898276971083
Units per case: 6 units

VINIFICATION

- Final cluster selection;
 - Destemming of fresh grapes;
 - Berry selection;
 - Cold pre-fermentation maceration for 72 hours;
 - Use of selected *Saccharomyces cerevisiae* yeasts;
 - Alcoholic fermentation at 24° to 25°C;
 - Manual pump-overs and délestage during 12 days of skin maceration;
 - Racking;
 - Malolactic fermentation;
 - Aging for 18 months in new French oak barrels;
 - Filtration;
 - Bottling;
 - Bottle aging for 18 months.
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ANALYTICAL DATA

Alcohol: 14.5%
Total acidity: 6.15 g/L (tartaric acid)
Volatile acidity: 0.55 g/L (acetic acid)
Total sugars (as glucose): 3.5 g/L
pH: 3.63
Total/Free SO₂: 86.5 / 26.5 mg/L
Dry extract: 39.2 g/L
Density: 0.996



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