

Casa Valduga

Sur Lie



TASTING NOTE

Straw yellow, displaying the classic cloudy sur lie appearance. A highly intricate and elegant aroma, featuring almond hints from lees ageing, alongside fresh tropical notes. Impeccably balanced, marrying acidity's freshness with creaminess. The finish, exquisitely fine, unveils delicate almond nuances born from the sparkling wine's evolution.

VITICULTURE

A vineyard site of unique terroir, Vale dos Vinhedos has a slope between 25 ° and 35 ° with exposure east, northeast and north. The site enjoys well drained soil of medium depth clay

VINIFICATION

The technique known by the name sur lie allows the wine to remain in constant evolution, in the presence of yeasts, until the opening of the bottle, when the sparkling reaches its fullness.

FOOD MATCHING

An elegant pairing with oysters, or for a modern twist, match with Korean fried chicken.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (80%), Pinot Noir (20%)
CLOSURE	Natural Cork
SKU CODE	K04961NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Brazil
REGION	Serra Gaúcha
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	6.6g/l Tartaric
RESIDUAL SUGAR	1.18g/l
SKU	K04961NV