

Casa Valduga

Terrior Chardonnay 2021



WHITE
STILL WINE



BRAZIL



SERRA GAÚCHA



SUITABLE
FOR VEGANS

TASTING NOTE

Straw yellow, clear and bright, this wine shows lifted bright fruit characters of tropical fruits, like pineapple. The wine is full bodied with the richness and palate weight of a classic Chardonnay.

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

After picking the grapes are destemmed and pre-ferment macerated for 8 hours. The must is then pressed and allowed to settle for clarification. Fermentation takes place at 14° to 16°C. The wine is then filtered, stabilised and bottled.

FOOD MATCHING

Soft cheese, fish, light sauces and seafood are all delicious pairings.

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| SIZE | 75cl |
| VINTAGE | 2021 |
| ABV | 13.5% |
| GRAPE VARIETIES | Chardonnay (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | K0516121 |
| EXPRESSION | White, Round and Fruity |
| COUNTRY | Brazil |
| REGION | Serra Gaúcha |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.14 |
| TOTAL ACIDITY | 7.69g/l Tartaric |
| RESIDUAL SUGAR | 2.5g/l |
| SKU | K0516121 |