



CASA VALDUGA

DESDE 1875



Product: Espumante Rose Reserva

Vintage: 2011

Varietal: 50% Chardonnay and 50% Pinot Noir

Origin: Vale dos Vinhedos – Bento Gonçalves / RS - Brazil

Process: traditional method: development of the base wine, bottling and refermentation of the wine in sparkling wine bottles, cellar temperature controlled at 12°C, matured for 25 months causing yeast autolysis, riddling in *pupitres*, *degorgement*, corking and labeling.

Silver medal – Vinalies in France

Characteristic Analysis

Alcohol: 12 ° GL
Total Acidity: 5,85 g/L
Volatile Acidity: 0.30 g/L
Density: 0.991
Dry extract: 27 g/L
Total/Free SO₂: 0.097/0.024 g/L
Total sugars: 11.20 g/L
pH: 3.05
Pressão: 6 kg/cm²

Organoleptic Analysis

Appearance: light pink and crystalline, fine and constant perlage.
Bouquet: fruity aroma recalling dried fruit, brioche and light buttery
Palate: Elegant, with an agreeable freshness
Serving: 4 – 6 °C.

Accompaniments: seafood, fish, white meats, cold starters, risottos