



ESPUMANTE 25 MESES
RSV
Brut
2013 | 750ml



Elaborated in high quality vintages and matured in underground cellars, sparkling Reserve feature fine and lasting perlage.



Brut Sparkling



70% Chardonnay and 30% Pinot Noir



25 months causing yeast autolysis



Vale dos Vinhedos



4° to 6°C



white meat, fruit-based dishes from the sea and canapes.

Sparkling wine elaborated from the harmony between 70% Chardonnay and 30% Pinot Noir. It presents a fine and fascinating perlage with unforgettable bouquet of tropical fruit and almonds.



Bronze
Concurso IWC |
Londres | 2014
Safrá 2014



Gold
Citadelles du Vin |
France | 2015
Safrá 2012



Silver
Vinalies Catad'Or
| France | 2002
Safrá 2001



Product link:
www.casavalduga.com.br/en/produutos/rsv/rsv-brut



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www.casavalduga.com.br/en/produutos/rsv/rsv-brut

TECHNICAL SHEET

Varietal clone: Entav 96 | Inra 113
production system: Espaldeira Simples
Density/ha: 4.000 plantas
Harvest: Manual and selective.

WINEMAKING

Traditional Method

- Final selection of bunches;
- Direct pressing of the grapes, discontinuous and delicate;
- Cold static cleaning of must;
- Use of selected yeasts;
- Alcoholic fermentation with temperature 15 ° C;
- Filtration;
- matured for 25 months causing yeast autolysis,
- riddling in pupitres
- degorgement, corking and labeling

ANALYTICAL REPORT

Alcohol: 12%
Total acidity: 5,96 g/l de ácid tartaric
Volatile acidity: 0,18 g/l de acid acetic
Density: 0,995
Dry extract: 28,90 g/l
SO2 Total/Free: 0,103 / 0,021 g/l
Total Sugars: 12,40 g/l
pH: 3,06