

CASA VALDUGA  
SINCE 1875

Blush  
2013 | 750ml



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



Espumante Brut Rose



50% Chardonnay and 50% Pino Noir



25 months causing yeast autolysis



Vale dos Vinhedos



4° to 6°C



Seafood, fish, white meats, cold starters, risottos

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.



silver  
Vinalies  
Internationale |  
France | 2015  
Safra 2012



Bronze  
Challenge Du Vin |  
France | 2015  
Safra 2012



Gold  
Effervescent du  
Monde | France |  
2004  
Safra 2004

# TECHNICAL SHEET

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

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## 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
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## ANALYTICAL REPORT

Alcohol: 12%  
Total acidity: 6,02 g/l de ácido tartárico  
Volatil acidity: 0,23 g/l de ácido acético  
Density: 0,995  
Dry extract: 27,8 g/l  
SO<sub>2</sub> Total/free: 0,108 / 0,026 g/l  
Total sugar: 11,40 g/l  
pH: 3,03  
Pressure: 6 kg/cm<sup>2</sup>