



*From the far Southern corner, surrounded by Argentinian, Uruguayan and at one time Paraguayan soil, through fight and bravery, today this is Brazilian territory. Located in the far corner of the state of Rio Grande do Sul, this location was once the setting of Jesuit Missions and the Paraguay War. Today, the region boasts superb vineyards supplying grapes of full maturation. The result is wines of powerful and excellent aromas.*

-  Dry Red Wine
-  Cabernet Franc
-  08 months in the Wine Cellar
-  Campanha
-  8 months in French Oak Brels
-  16° to 18°C
-  Game meat, red meat and pasta with spicy sauces.

Wine of great personality, displaying a ruby color with violet nuances and complex aroma, highlighted with hints of red fruit, such as strawberry and cherry with a touch of spice. Presents volume in the mouth, with good acidity and long tannins.

-  **BRONZE**  
Bronze  
International Wine  
Challenge |  
Londres 2016  
Safra 2012
-  **OURO**  
Gold  
Vinalies  
Internationale |  
Paris | 2016  
Safra 2012
-  **OURO**  
Gold  
Vinalies  
Internationale  
Safra 2012



Product link:  
[www.casavalduga.com.br/en/produutos/raizes/raizes-cabernet-franc](http://www.casavalduga.com.br/en/produutos/raizes/raizes-cabernet-franc)



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## TECHNICAL SHEET

Clone Varietal: Inra 326  
Rootstock: SO4  
Production system: Trellis simple  
Density/ha: 4.000  
Harvest: manual and selective

### WINEMAKING

- Final selection of bunches ;
- Stalk of fresh grapes ;
- Pre-fermentation maceration cold for 48 hours;
- Use of selected yeasts *Saccharomyces cerevisiae* ;
- Alcoholic fermentation in temperature from 24 to 25 ° C ;
- Malolactic fermentation ;
- Maturation for 8 months in new French oak barrels ;
- Tartaric stabilization ;

### ANALYTICAL REPORT

Alcohol: 13,5 °GL  
Total Acidity: 5,92 g/L of acid tartaric  
Volatile Acidity: 0,56 g/L of acid acetic  
Density: 0,994  
Dry extract: 31 g/L  
So2 Total/Free: 0,090 /0,036 g/L  
Total sugars: 2,54 g/L  
pH: 3,76