Casa Valduga

Sur Lie Rosé



ROSÉ CHAMPAGNE & SPARKLING | BRAZIL | SERRA GAÚCHA | SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (50%), Pinot Noir (50%)
CLOSURE	Natural Cork
SKU CODE	M87961NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Brazil
REGION	Serra Gaúcha
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	6.6g/l Tartaric
RESIDUAL SUGAR	1.18g/l
SKU	M87961NV

TASTING NOTE

Straw yellow and gently cloudy, as expected from sur lie ageing. Complex, elegant aromas of almond and fresh tropical fruit lead to a perfectly balanced palate, where bright acidity meets creamy texture. The fine finish reveals delicate almond nuances.

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

Made using the sur lie method, this sparkling wine evolves on its yeasts until opening. Grapes are gently pressed, fermented at 15-16°C, aged on fine lees with bâtonnage and 10% French oak. After tirage, it undergoes 45 days' bottle fermentation and 30 months' maturation.

FOOD MATCHING

An elegant pairing with oysters, or for a modern twist, match with Korean fried chicken.