

Brazil Oct 10, 2012



Nova Pádua

Reserva Chardonnay

- Variety:** 100% Chardonnay
- Vintage:** 2012
- Vineyards:** Nova Pádua – Serra Gaúcha – Rio Grande do Sul - Brazil
Altitude: 750m to 800m
Latitude: 29°01'43" South
- Vineyards characteristics:** Age: 10 years
Row orientation: Northwest.
Trellis system: VSP
Plant density : 3.800 vines/ha.
Yield : 7.000 kg/ha.
Rootstock : 1103P
- Soil:** Rocky-clay soil with a depth of 70 cm.
- Process:** Hand harvesting in 18 kg plastic boxes.
Destemming.
Must separate immediately. The fermentation temperature is 15°C.
Natural Malolactic fermentation.

Main characteristics of the product:

Density g/l	0,9921
Alcohol % vol.	12,5
Glucose/Fructose g/l	1,98
Total Acidity g/l	5,18
Volatile Acidity g/l	0,42
Malic Acid g/l	0,00
PH	3,42
SO2 Free mg/l	0,020
SO2 Total mg/l	0,025
Total dry extract g/l	16,45

- Tasting notes:** This is a bright and clear wine, with a light-yellow color and green reflexes. It has an intense bouquet of fruits like pineapple and apple. It is persistent to the palate ; its acidity and freshness are in a good balance.

- Drinking temperature:** 8°C– 12°C / 46°F – 54°F.

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Nova Pádua



LEADING WINNER

Reserva Gewurztraminer

- Variety:** 100% Gewurztraminer
- Vintage:** 2012
- Vineyards:** Nova Pádua – Serra Gaúcha – Rio Grande do Sul - Brazil
Altitude: 750m to 800m
Latitude: 29°01'43" South
- Vineyards characteristics:** Age: 10 years
Row orientation: Northwest.
Trellis system: VSP
Plant density : 3.800 vines/ha.
Yield : 7.000 kg/ha.
Rootstock : 1103P
- Soil:** Rocky-clay soil with a depth of 70 cm.
- Process:** Hand harvesting in 18 kg plastic boxes.
Destemming.
Must separate immediately. The fermentation temperature is 15°C.
Natural Malolactic fermentation.

Main characteristics of the product:

Density g/l	0,9936
Alcohol % vol.	13,0
Glucose/Fructose g/l	2,86
Total Acidity g/l	6,09
Volatile Acidity g/l	0,28
Malic Acid g/l	0,00
PH	3,22
SO2 Free mg/l	0,018
SO2 Total mg/l	0,037
Total dry extract g/l	17,20

Tasting notes: This is a bright and clear wine, with a clear-yellow tone and reflexes of green color. It has an intense bouquet that reminds flowers and fruits, due to its good balance between acidity and freshness.

Drinking temperature: 8°C– 12°C / 46°F – 54°F.