

VINÍCOLA DOM CÂNDIDO LTDA
LINHA LEOPOLDINA - VALE DOS VINHEDOS – BENTO GONÇALVES – RS

ESPUMANTE ESTRELATO MOSCATEL

PROCESSO: CHARMAT
VARIIDADE: MOSCATO BRANCO
COLHEITA: MANUAL TRANSPORTADA EM CAIXAS PLÁSTICAS DE 20KG
 VERANÓPOLIS – RS / SERRA GAÚCHA / BRASIL

PREPARAÇÃO:

1. VINIFICAÇÃO:

Desengace com esmagamento e adição de SO₂ e enzimas

Fermentação em autoclaves de aço inoxidável para uma única fermentação alcoólica.

Fermentação alcoólica com adição de levedura selecionada, temperatura de 12 a 15°C.

Fermentação malolática não ocorre

Tomada de espuma é realizada em autoclaves de 5.000 litros, a partir de uma única fermentação a uma pressão de 6 kg/cm² e aromas frutados e intensos. Método Asti.

2. AMADURECIMENTO E ESTABILIZAÇÃO:

Para amadurecimento, permanece em autoclaves de aço inox e é estabilizado pelo frio.

TEMPERATURA IDEAL DE CONSUMO: 4 A 6°C

LAUDO ANALÍTICO:

1. Grau Alcoólico.....	8 % vol
2. Açúcares Totais.....	82 g/l
3. Acidez Total.....	95 meq/l
4. Acidez Volátil.....	5,5 meq/l
5. Sulfatos.....	0,2 g/l em K ₂ SO ₄
6. Cloretos.....	0,1 g/l em NaCl
7. Cinzas.....	2,5 g/l
8. Álcool metílico.....	110 mg/l
9. Exame organoléptico.....	normal
10. Exame microscópico.....	normal
11. Dióxido de Enxofre Total (SO ₂).....	95,0 mg/l
12. Dióxido de Enxofre Livre (SO ₂).....	45,0 mg/l
13. Extrato Seco Reduzido.....	16 g/l
14. Rel. álcool Extr. Seco Reduzido.....	4
15. Densidade.....	1,019
16. Pressão.....	4,5 ATM a 20°C



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.



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.



Cabernet Sauvignon

- Variety:** 100% Cabernet Sauvignon
- Vintage:** 2007
- 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.
Maceration in stainless steel tanks during 12 days, at 24°C.
Maturation in oak barrels for 4 month. Aging 3 months in bottles.

Main characteristics of the product:

Density g/l	0,9954
Alcohol % vol.	12,5
Glucose/Fructose g/l	1,65
Total Acidity g/l	5,98
Volatile Acidity g/l	0,72
Malic Acid g/l	0,00
PH	3,76
SO2 Free mg/l	0,015
SO2 Total mg/l	0,020
Total dry extract g/l	23,04

- Tasting notes:** This is a bright and clear wine, with an intense ruby-red color and hints of violet-red. It has a bouquet that reminds ripe fruits with some notes of pepper. Balanced, persistent to palate with good tannin structure.



Reserva Merlot

Variety: 100% Merlot

Vintage: 2007

Vineyards:

Nova Pádua Grande do Sul - Brazil
 Altitude: 7
 Latitude: 2

Vineyards characteristics:

Age: 10 y
 Row orient
 Trellis syst
 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.
 Destemmir
 Maceration during 12 days, at 24°C.
 Maturation month. Aging 6 months in bottles.

Main characteristics of the product:

Densi	0,9950
Alcoh	12,5
Glucos	2,65
Total	5,98
Volatile Acidity g/l	0,66
Malic Acid g/l	0,00
PH	3,61
SO2 Free mg/l	0,012
SO2 Total mg/l	0,024
Total dry extract g/l	22,53

Tasting notes:

This is a bright and clear wine, with an intense violet-red color. It has an intense bouquet of red fruits and spices. This wine is balanced, full bodied, harmonious and with mature tannins. It has a good persistence to palate.

Drinking temperature:

18° to 20°C/ 64° to 68°F