

Rio Sol Vale do S. Francisco Red 2008



VINI BRASIL

The Region

Located in San Francisco Valley, in the Margins of San Francisco River, this properties is located 8° south from equador, in the town of Petrolina, state of Pernambuco.

The differentiation of this terroir is due essentially to the climate (more than 300 days of sun per year) and to the generosity of the River São Francisco, factors that contribute for the assigned "continuous vegetative cycle" originating two harvests per year and that allows that the different stages of the vegetative cycle of the grapevine coexist at the same in day! in different parcels in the same day we can prune, to see the budding of the grapevine, to taste the first matured berries and make the harvest, all at the same time.

Rio Sol is the first international wine produced with a new (l)attitude!

Production Technology

The grapes were hand harvested and both varieties were vinified together. The grapes were destemmed and crushed, followed by cold maceration in stainless steel vats during 24h. The fermentation was in stainless steel vats for about 15 days under with controlled temperature of 22°C. After the fermentation the wine staged only in 2° year French oak barrels for about 6 months. Before the bottling the wine had a light filtration. After the bottling, it rested for 3 months in the bottle before the release to the market.

Grape Variety

Syrah, Cabernet Sauvignon

Alcohol

13%

Winemaking

Carlos Lucas

Viticulture

Rogério de Castro

Longevity

at least 5 years after the harvest date.



Tasting Notes

*Rubi red colour. Red fruit aromas, like berries and black plum.
In the palate, it's round and fresh with delicate tannins.*