

PURIST PHILOSOPHY

minimal intervention to maximize natural wine expression

An outstanding personality wine to celebrate the life's Gifts!

The D'Ádivas line has internationally consolidated grapes that have an excellent response on Brazilian soil. World - class wines with the Lidio Carraro expression.



LIDIO CARRARO D'ÁDIVAS TEMPRANILLO



Variety: 100% Tempranillo

Vintage: 2016

Alcohol: 13,5% Vol

Total acidity: 5,88 g/L

Residual Sugar: 1,9 g/L



Vineyard Region: Encruzilhada do Sul | Serra do Sudeste | RS | Brazil
Soil and microclimate: Granitic-sandy, low organic matter and excellent drainage

Vineyard: The vines are managed through the espalier system, with a production of 2.5 kg / plant. Elaborated from an assemblage the cut of 03 vinifications of Tempranillo of different plots of soils, harvested according to characteristics of acidity balance, great freshness, good maturation, body and volume of mouth. In order to obtain the correct vegetative balance of the plant, green prunings have been applied to establish a good activity of the photosynthetic leaf wall and the production per plant has been reduced.

Harvest: Manual harvesting with selection of bunches in the vineyard.



Winemaking: Once the ideal point of maturation is decided, grapes are harvested manually and transported in small boxes in the shortest time for processing in the winery. The fermentation took place in stainless steel tanks, following the traditional vinification system with cold pre-fermentation maceration of 36 to 48 hours and with total maceration of 15 to 21 days according to the parcel. After the malolactic fermentation and decantation, the ready wines were blended with the definition of the percentage of each parcel. The wine remains for another 10 months in the tank until bottling. The wine was not filtered in order to maintain its natural characteristics.



Bottling: 13.550 numbered bottles

Winemaker: Giovanni Carraro



Color: Ruby red color with violet reflections. Tears dense and lazy, marking their volume and consistency.

Aroma: Coffee notes, lightly smoked toasted notes appear in the foreground, following to strawberry jelly, dried fruit, fig, raisins, almonds, walnuts, chestnut and cocoa liquor.

Tasting: Intense, with a persistent taste and a feeling of filling the palate, confirming its density. Ripe tannins, pleasant refreshing and aftertaste of roasting and chocolate.



Pairing



PASTAS



RISOTTOS



FEIJOADA*



RED MEAT

* A typical Brazilian meal of bean and pork



“My favorite winery in Brazil”

Steven Spurrier, DECANTER MAGAZINE



HIGHLIGHTS:

- Golden Medal Grande Prova Vinhos do Brasil 2017



LIDIO CARRARO
BOUTIQUE WINERY