



univinho

EXPERT EM VINHOS

AUSTRÁLIA





# ÁFRICA DO SUL

## STELLENBOSCH

- 🍇 CABERNET SAUVIGNON
- 🍇 SYRAH
- 🍇 PINOTAGE

## PAARL

- 🍇 CHENIN BLANC
- 🍇 CABERNET SAUVIGNON
- 🍇 SYRAH
- 🍇 PINOTAGE

## SWARTLAND

- 🍇 CABERNET SAUVIGNON
- 🍇 SYRAH
- 🍇 PINOTAGE

## ROBERTSON

- 🍇 CHENIN BLANC
- 🍇 CHARDONNAY

## BREDEKLOF

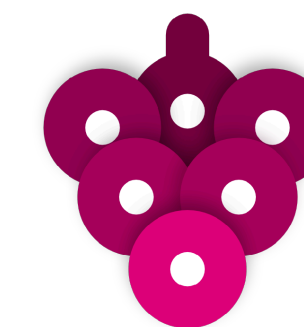
- 🍇 CHENIN BLANC
- 🍇 CHARDONNAY



Relevo  
Visualizar topografia e elevação



# OBSERVAÇÕES



univinho

univinho





univinho

EXPERT EM VINHOS

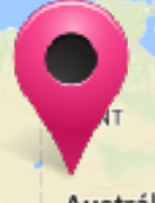
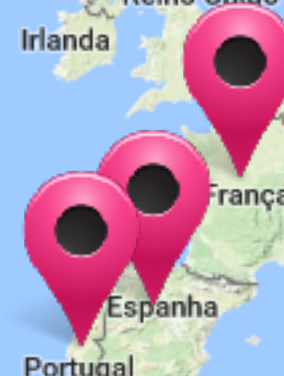
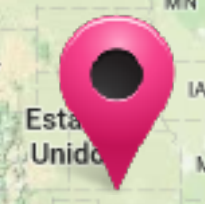
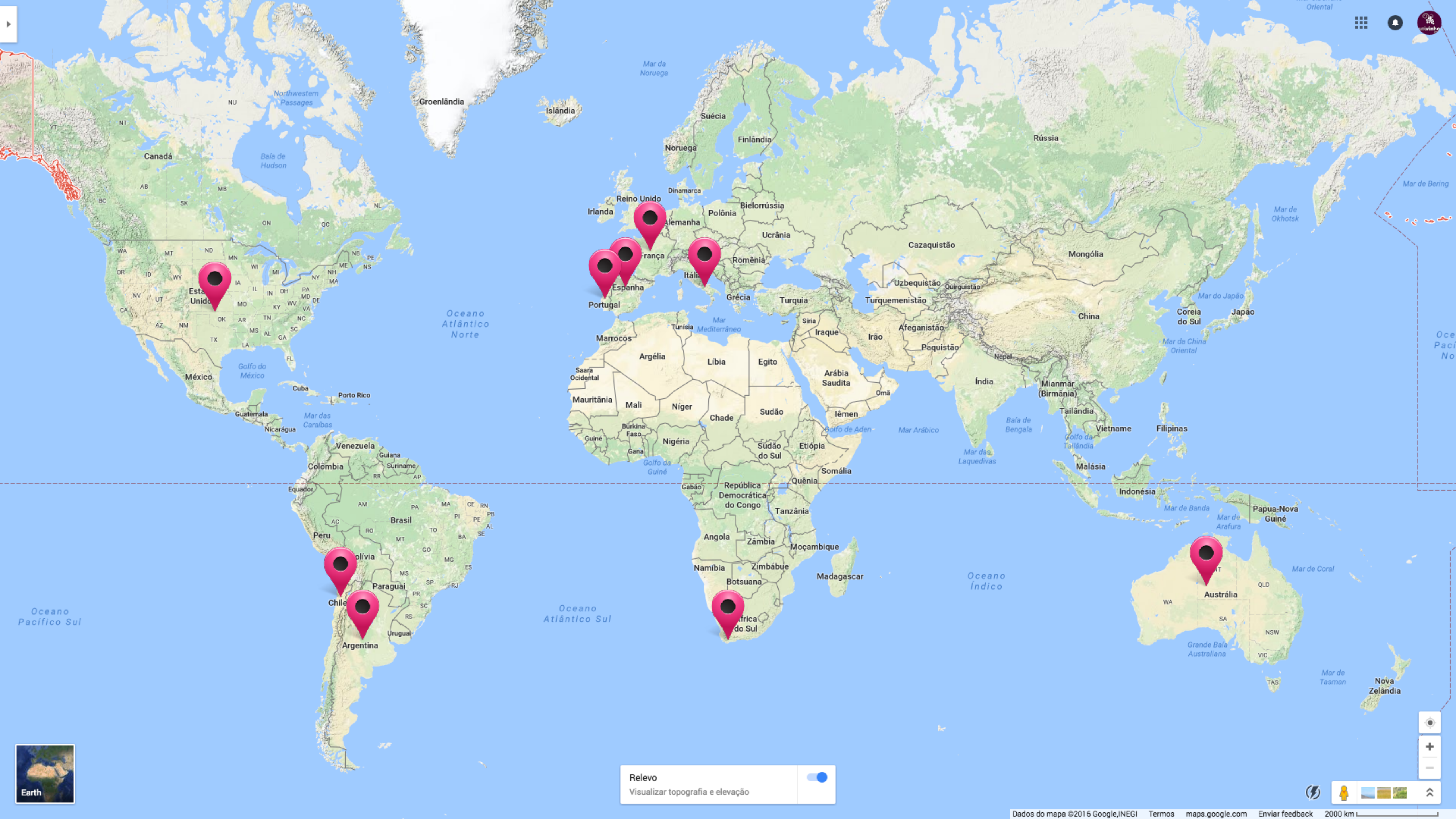
SYRAH











Relevo  
Visualizar topografia e elevação



# SYRAH



## Estilo do Vinho

SOBREMESA

TINTOS ENCORPADOS

✓  
✓  
✓  
TINTOS MÉDIOS

MÉDIO TEOR DE TANINOS  
COR PÚRPURA  
SABOR DE ESPECIARIAS

TINTOS LEVES

ROSÉS

BRANCOS AROMÁTICOS

BRANCOS ENCORPADOS

BRANCOS LEVES

ESPUMANTES





# SYRAH



## Principais Aromas



MIRTILO



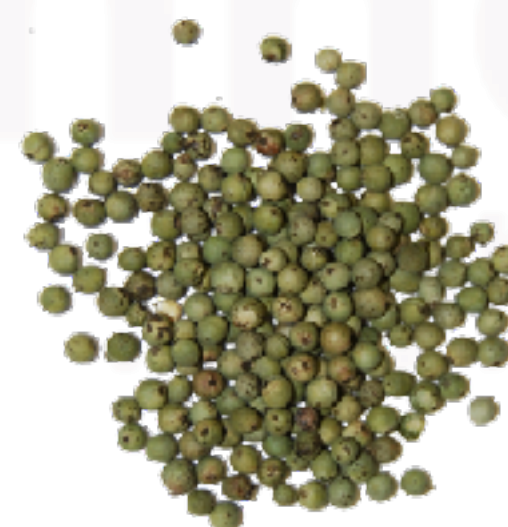
AMEIXA



CHOCOLATE AO LEITE



TABACCO

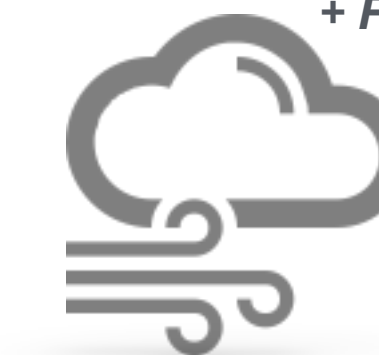


PIMENTA VERDE

## Influências Climáticas



+ QUENTES



+ FRIAS



# SYRAH

## *Escala Aromática*

### HERBAL / FLORAL

• Pimenta Preta • Sálvia • Lavanda • Eucalipto • Anís

### FRUTAS VERMELHAS

• Pêssego • Cereja

### FRUTAS PRETAS

• Groselha Preta • Cereja Preta • Amora Preta

### FRUTAS DESIDRATADAS

• Cranberry

### OUTROS

• Bacon • Couro • Tabaco

### CARVALHO

• Baunilha • Chocolate • Café • Defumado

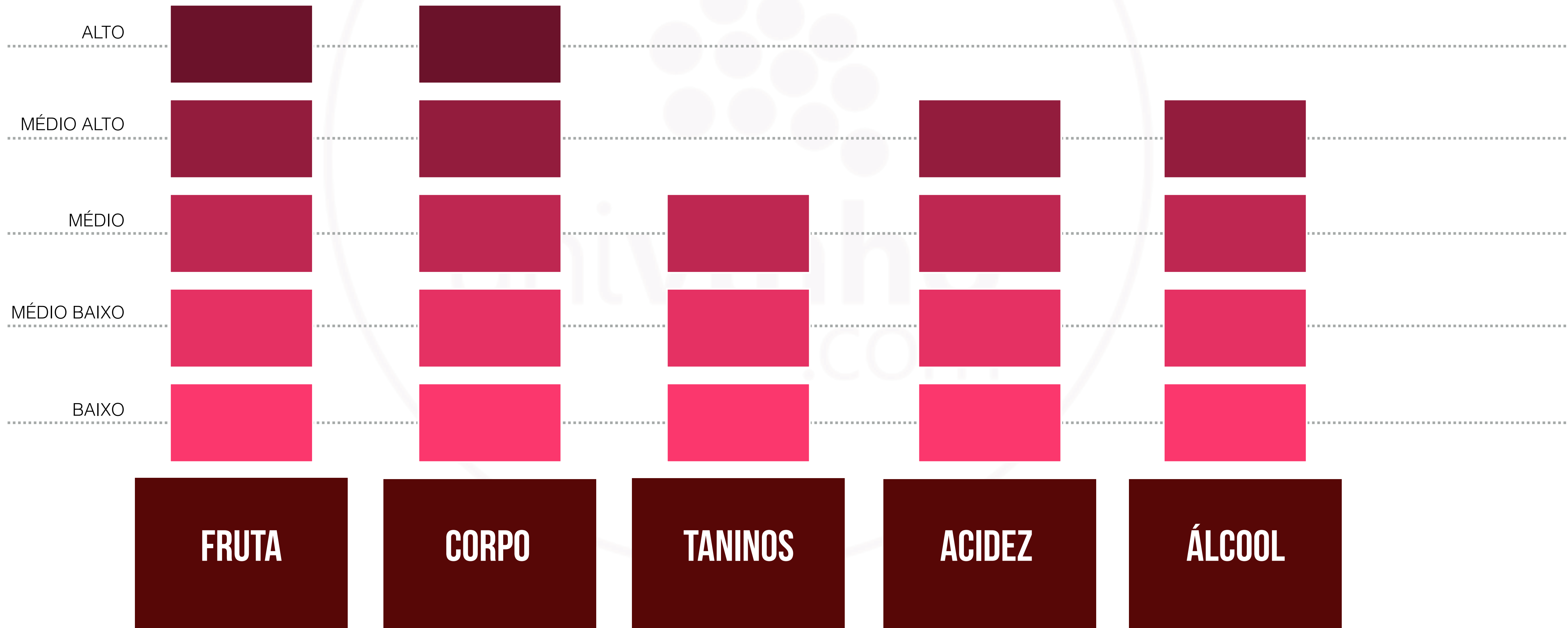




# SYRAH



## *Perfil da Uva*





# SYRAH

## *Intensidade de Cor*

**PINOT NOIR**



**SYRAH**



**CABERNET  
SAUVIGNON**





# SYRAH



## *Temperatura e Guarda*

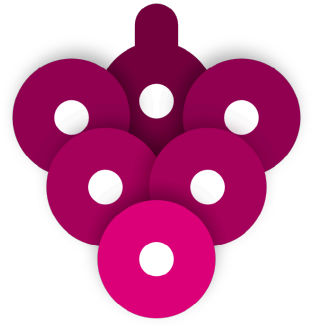
TEMPERATURA IDEAL  
**16~18°C**



GUARDA MÁXIMA  
**10 ANOS**



# OBSERVAÇÕES



univinho

univinho





univinho

EXPERT EM VINHOS

IDENTIFICADO AROMAS E SABORES









# BRANCOS E ESPUMANTES

HERBAL / FLORAL

CÍTRICOS

FRUTAS DO POMAR

FRUTAS TROPICAIS

FRUTAS VERMELHAS

OUTROS



Limão, Limão siciliano, Laranja, Ameixa, Pêssego, Pêra, Melão, Abacaxi, Lichia, Goiaba, Maracujá, Pimentão Verde, Alcachofra, Madressilva, Amêndoas, Avelã, Canela, Gengibre, Favo de Mel, Chocolate, Pães, Manteiga e Uva Passa



# TINTOS E ROSÉS

HERBAL / FLORAL

FRUTAS VERMELHAS

FRUTAS PRETAS

FRUTAS DESIDRATADAS

OUTROS

CARVALHO



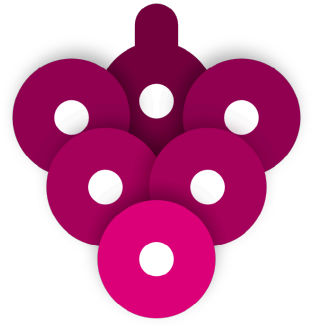
Laranja, Tangerina, Groselha, Framboesa, Cereja, Tomate, Beterraba, Mirtilo, Amora, Ameixa preta, Ameixa seca, Uva Passa, Figo, Jasmim, Toucinho defumado, Azeitonas Pretas, Chocolate, Tabaco, Torrada e Canela.







# OBSERVAÇÕES



univinho



univinho





univinho

EXPERT EM VINHOS

AVALIANDO A QUALIDADE







**AVALIANDO A QUALIDADE**

**VINHO  
ROLHADO  
BOUCHONÉE**



**AVALIANDO A QUALIDADE**

**PROBLEMAS  
DEVIDO AO  
CALOR**





# AVALIANDO A QUALIDADE

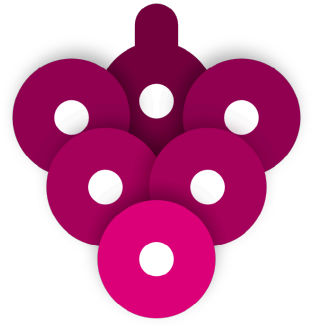


## PERSISTÊNCIA





# OBSERVAÇÕES



univinho

univinho





univinho

EXPERT EM VINHOS

ESPUMANTES







VINHOS  
ESPUMANTES

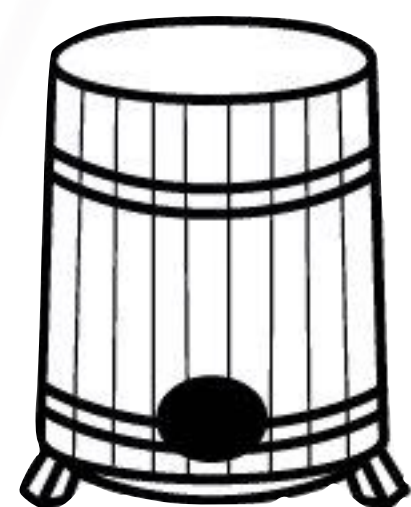
**CHAMPENOISE  
CHARMAT**



# VINHOS ESPUMANTES



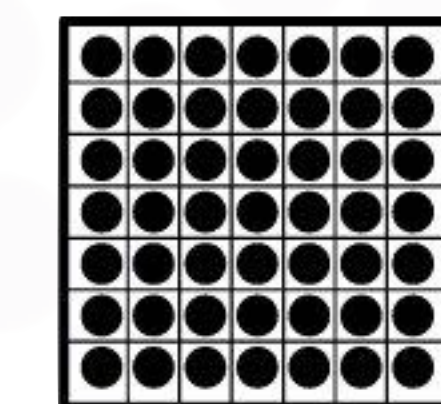
## Champenoise



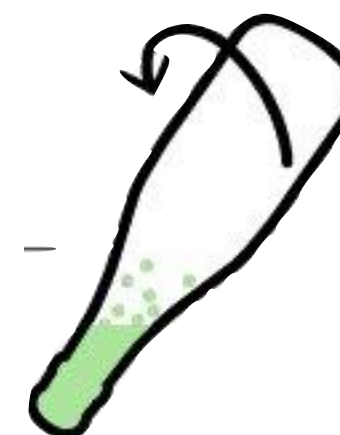
VINHO BASE



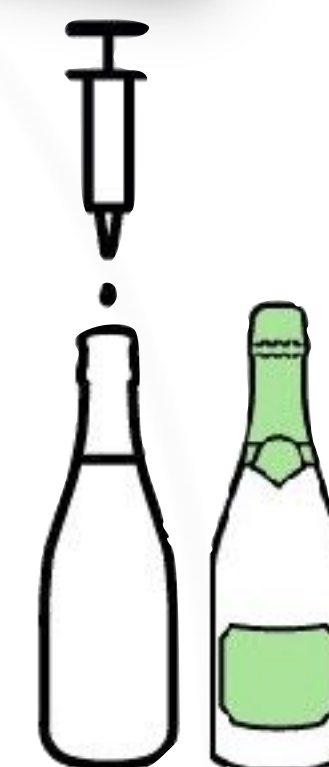
ADIÇÃO DE  
AÇÚCAR E  
LEVEDURAS



SEGUNDA  
FERMENTAÇÃO

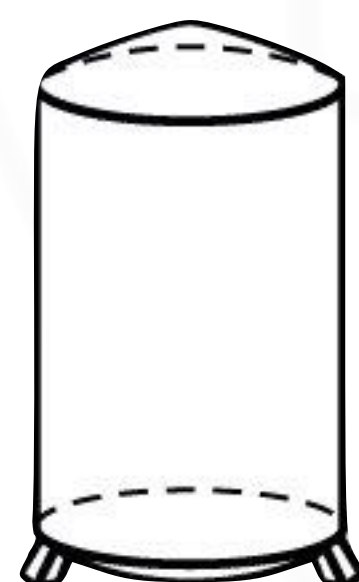


REMUAGE

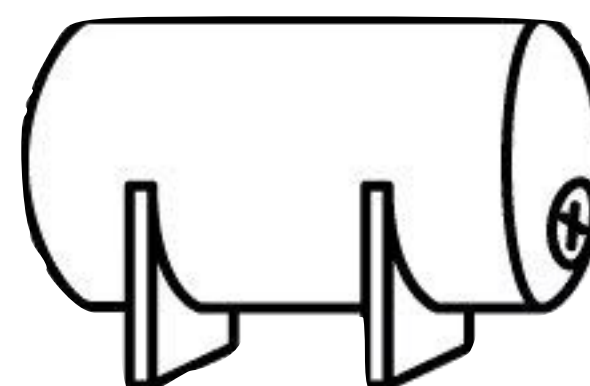


LICOR DE  
EXPEDIÇÃO

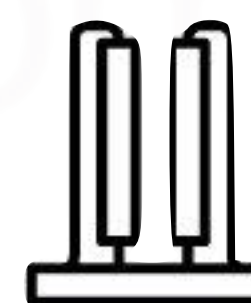
## Charmat



VINHO BASE



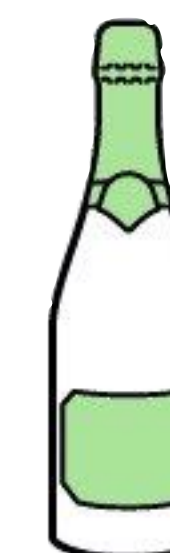
ADIÇÃO DE  
AÇÚCAR E LEVEDURAS  
+ SEGUNDA  
FERMENTAÇÃO



FILTRAGEM



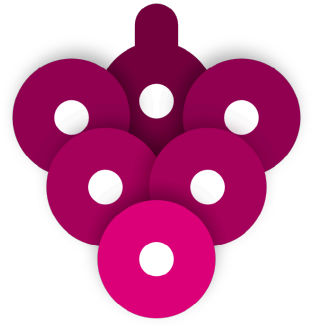
LICOR DE  
EXPEDIÇÃO



ENGARRAFAMENTO



# OBSERVAÇÕES



univinho

univinho