

BRAZIL (+ + +)

SPECIFICATIONS (What you have to know)	DISTRICTS, COMMUNES AND VINEYARDS Rio Grande do Sul
CLIMATE & WEATHER	Climate too hot and humid for the production of quality wine
LAW	IP = Indicação de Procedência DO = Denominação de Origem
GRAPE VARIETIES	80% of grapes grown are American varieties or hybrids Top 5 Vitis vinifera: Cabernet Sv, Merlot, Chardonnay, Moscato, Tannat Isabella : Vitis Labrusca American hybrid; named after Isabella Gibbs who developed it in early 19th; can survive tropical conditions; most common variety in Brazil; develops foxy (≠fruity) wines esp. reds; used for sparkling wines, basic quality wines or table grapes
VITICULTURE	Use vine training systems such as Tendone to minimise the risk of rot, or Espalier to encourage the ripening of black varieties Aim to reduce yields on V. vinifera varieties to encourage ripening
WINEMAKING	Almost always need to use some form of enrichment as the grapes lack sugar
KEY REGIONS & CHARACTERISTICS	<ul style="list-style-type: none"> In addition to still red and white wine, Brazil also produces sparkling wines (which is the destination for most of the Pinot Noir and Chardonnay). Production concentrated in the extreme south in the state of Rio Grande do Sul (90% of total production) Main sub regions: <ul style="list-style-type: none"> 1. Serra Gaúcha - 38,000ha <ul style="list-style-type: none"> -Southerly location, north of Porto Alegre -Hi altitude (average 700m) -Shallow acid soils, not fertile with hi water retention clay -Hi rainfall (700mm during growing season & 1,800mm/year) -V. small vineyards (average 2.5ha) -Trial to minimise yields on Vinifera varieties -Whites: grapes often picked before full ripeness -> hi malic acid in S.G's whites. MLF or not. -Reds: light and acid wines with some experimentation in new oak. -Sparkling: Asti method - Vale dos Vinhedos DO: The first DO, granted in 2012; strict limits on permitted varieties (all international), yields and minimum alcohol. Sparkling wine must be Traditional Method - Pinto Bandeira IP: Granted IP status in 2010; less strict rules but sparkling must still be Traditional Method - Montes Altos IP: Large area (174 km²); altitude up to 885 m; wines must undergo taste test 2. Campanha (or Fronteira) on the border with Uruguay and Argentina. <ul style="list-style-type: none"> -Less humid with lower rainfall (850mm/year) -Flatter topography with sandy soils and good drainage -All Vinifera varieties -Espalier system -Rolland consults for Miolo there 3. Sao Francisco Valley (500ha of Vinifera) <ul style="list-style-type: none"> -In arid north part of the country, only 9 degrees below equateur -Tropical viticulture with: 2 or 3 harvests/yr + Pergola system -Modern reds emerging
PRODUCTION & BUSINESS	<p>Exports = 47% #1Germany #2China #3USA</p> <ul style="list-style-type: none"> #3 biggest wine producer in South America with 60,000ha/330m btls/year. #17 wine producer in the world. Low Brazil wine consumption internally: 2l/pers/yr Key producers: <ul style="list-style-type: none"> o Vinicola Aurora Cooperative <ul style="list-style-type: none"> - Largest winery in Brazil w 2,650ha for 42m litres; more than 1,000 families are members - Most international varieties represented; also produces grape juice o Miolo Group <ul style="list-style-type: none"> - Established in '08; present in all wine regions w 1,200ha for 12m litres - Internationally-oriented; Michel Rolland consultant there <p>S: strong presence of multinational investment W: climate / Brazilian wine: 2l/head/year O: rise in domestic and export markets + flying winemaker / Rolland T: climate change and political instability</p>

#80harvests

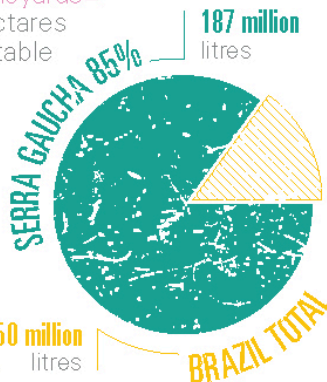


SERRA GAUCHA **BRAZIL**

SERRA GAUCHA =

187 million litres
Planted vineyards =
36,420 hectares
(including table
grapes)

29.1°
Latitude
51.5°
Longitude

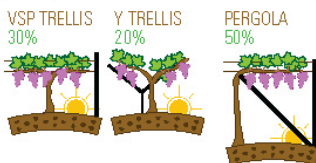


Viticulture History

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WINEMAKING HISTORY
Age of Vines: 10 - 30 years.

Vineyard



Pruning

Spur, by hand

Crop/Yield

250 million
litres
15,000
Kilos/hectare

Irrigation

Not needed.
Sufficient rainfall.

Formation

STEEP RELIEF



Altitude

400m - 800m

Soil Type

BASALTIC &
VOLCANIC



Growing Period



7 months

Dormancy

zzz
April -
August

Notations



Frost & hail risk
Rain can cause
mildew & botrytis

Sunshine



6am - 9pm

Sub-tropical humid



Summer avg. Winter avg. °C (avg.)

27° C 15° C
16° C 9° C
150 mm 115 mm

Total rain 2000mm
All year

Diurnal



Producers



800 producers (Brazil total 1250)

Main Varieties



Brazil wine regions

- 1 Vale do São Francisco (see inset)
- 2 Planato Catarinense
- 3 Campos de Cima da Serra
- 4 Serra Gaúcha
- 5 Serra do Sudeste
- 6 Campanha Gaúcha

