



Growing International Acclaim of Brazilian Sparkling Wines

Description

Recently I had an opportunity to attend a special wine tasting organised at the **Embassy of Brazil in New Delhi** (you can read about it [here](#)) where I got my first exposure to Brazilian wines.

The event attended by the **Ambassador of Brazil** himself and many diplomats showcased a large number of wines from Brazil. And the ones which fascinated me the most were the **Brazilian Sparkling Wines**. Some pictures from the event are shared below.









Italian Footprints in Brazilian Vineyards

Serra Gaucha Wine Region

In recent years, Brazilian sparkling wines, especially those from the southern regions like **Serra Gaúcha**, have gained recognition for their quality and distinctive characteristics.

Fast Facts on Serra Gaucha

- **Sub-regions:** Vale dos Vinhedos, Pinto Bandeira, Monte Belo, Farroupilha, Altos Montes

- **Altitude of vineyards:** 300 to 850 msl
- **Soil:** Iron-rich clay over basaltic rock and black soils with high organic content

(Source : South American Wine Guide)

The cool climate and unique terroir of this area, coupled with the **inherent sparkling winemaking skills of the Italian immigrants** who settled here in early 19th century, have helped elevate Brazil's sparkling wine scene.

*It is pertinent to note that a large number of these Italian settlers in **Serra Gaucha** came from **northern regions of Italy** which is historically known for producing excellent sparkling wines like Prosecco etc – a skill that they brought along with them to Brazil.*

Common grape varieties used in Brazilian sparkling wines include **Chardonnay**, **Pinot Noir**, and **Riesling** which add a vibrant acidity and fresh fruit flavours to the sparkling wines.

Over time Brazil has gained recognition and an international acclaim for its fresh, fruity, and well-balanced sparkling wines, which are celebrated worldwide for their unique character and quality.

Coming back to the tasting at Brazil Embassy, a few of sparkling wines from the Serra Gaucha region, which were showcased during the event are elaborated in succeeding paragraphs.

Casa Valduga Extra Brut

Made in the heart of the Serra Gaúcha wine region, Casa Valduga Brut is a shining example of the good quality sparkling wines of Brazil,



Made by the Traditional Method with the base wine of **Chardonnay and Pinot Noir**, this sparkler undergoes a second fermentation in the bottle after which it remains in yeast autolysis for 24 months in underground cellars before disgorgement. And you get:

Apperance: It has a straw yellow color with a fine and continuous perlage.

Bouquet: The aroma brings notes of citrus fruits and buttery notes.

Palate: Elegance in the mouth comes from a full body complemented by a tropical refreshment.

If you are a wine enthusiast and keen on Brazilian sparkling wines then this is a must-try wine for you. Pair it with seafood, fish, risottos or just drink straight, you will love it.

Don Giovanni Nature

Crafted again in the picturesque Serra Gaócha region, this brut-style sparkling wine is made using the traditional method, delivering an elegant blend of freshness and complexity.



With its crisp acidity, refined bubbles, and notes of green apples, it perfectly complements a variety of dishes and even stands well on its own. A product of passion and innovation, Don Giovanni Nature captures the vibrant essence of Brazilian terroir.

Stravagnza Brut

Stravagnza Brut sparkling wine from Brazil is a vibrant celebration in a bottle, crafted with precision and passion.



Known for its fine bubbles and crisp elegance, it blends tropical fruit notes with a refreshing acidity, making it perfect for any occasion. Whether paired with light dishes or enjoyed on its own, this sparkling wine adds a touch of sophistication to every moment.

Aurora Pinto Bandeira

Aurora Pinto Bandeira sparkling wine, crafted in the picturesque Pinto Bandeira region of Brazil, embodies the essence of the country's growing wine culture.



A couple of Brazilian sparklers in the event

Produced by **Cooperativa Vin cola Aurora**, this sparkling wine stands out for its refined elegance, showcasing a vibrant acidity, delicate bubbles, and complex fruity and floral notes. Made using traditional methods and grapes like Chardonnay and Pinot Noir, it reflects the region s unique terroir and cool climate, which lend it exceptional balance and freshness.

On a Personal Note !

Being a qualified wine enthusiast, over the years I ve had opportunities to savour sparkling wines from diverse wine regions and terroirs. So with each sip of these wonderful Brazilian sparkling wines, my oenological senses naturally started to compare these with sparkling wines from other parts of the world, especially with champagne.



That's me sharing a glass of Brazilian Sparkling Wine with the Ambassador of Brazil in India

Now whereas champagne, like any Brazilian sparkling wine also shows a fruity character and freshness but being from the cold region you'll find notes of say green apples and unripe pineapples and citrus flavours. On the other hand, Brazilian Sparkling Wines will give tropical fruit notes like ripe stone fruits etc.

Ultimately taste preference is a matter of choice. But being from India which is a tropical country, I personally feel that the sparkling wines coming Brazil which is another tropical country, **shall be much favoured by Indian palates.**

Cheers !!