

Vinalu[®]

'Luxembourg's first Online Wine Magazine'

Issue Nr 87
February 2026



Technical Visit at Terranova

VINALU Special reports Tropical Wines in Vale do São Francisco

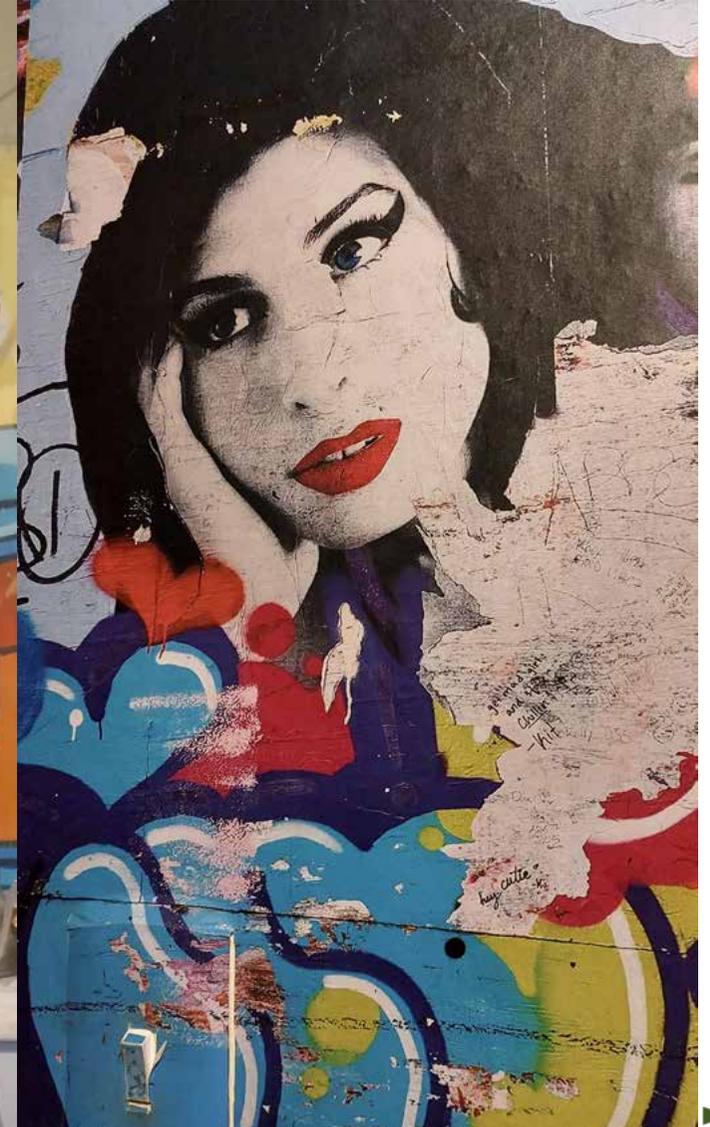
VINALU SPECIAL REPORTS TROPICAL WINES IN VALE DO SÃO FRANCISCO/BRAZIL



Enjoy the fresh side of life at



Oxé, restaurant and



winebar with creative photo collages

ENJOY THE FRESH SIDE OF LIFE

We enjoy the fresh side of life in Paula and Fabio's trendy Oxé Vinhos & Restaurant in the historical city center of Petrolina, in good company with international wine journalists, ahead of our tropical wine experience.

Oxé is the place to be in the city, for dancing Samba, savoring wine and chef Leandro Nascimento's Bahian cuisine. We like their guided winetasting, combined with traditional dishes revisited, such as the rich lamb croquette with bacon aioli, paired with the fruity Bianchetti Barbera 2022, a natural, unfiltered wine, the only Barbera produced in the region, and the deep flavored long cooked lamb stew with cheese crumble, served with the black fruit driven Syrah Single Vineyard from Miolo. The aromatic Rio Valley Moscatel Rosé is an excellent choice with the 'Romeo e Julieta desconstruido' dessert, a creamy cheese mousse with guava fruit paste, topped with a Parmesan tuile biscuit, a mouth-watering combination of sweet and salted, in a culinary montage.

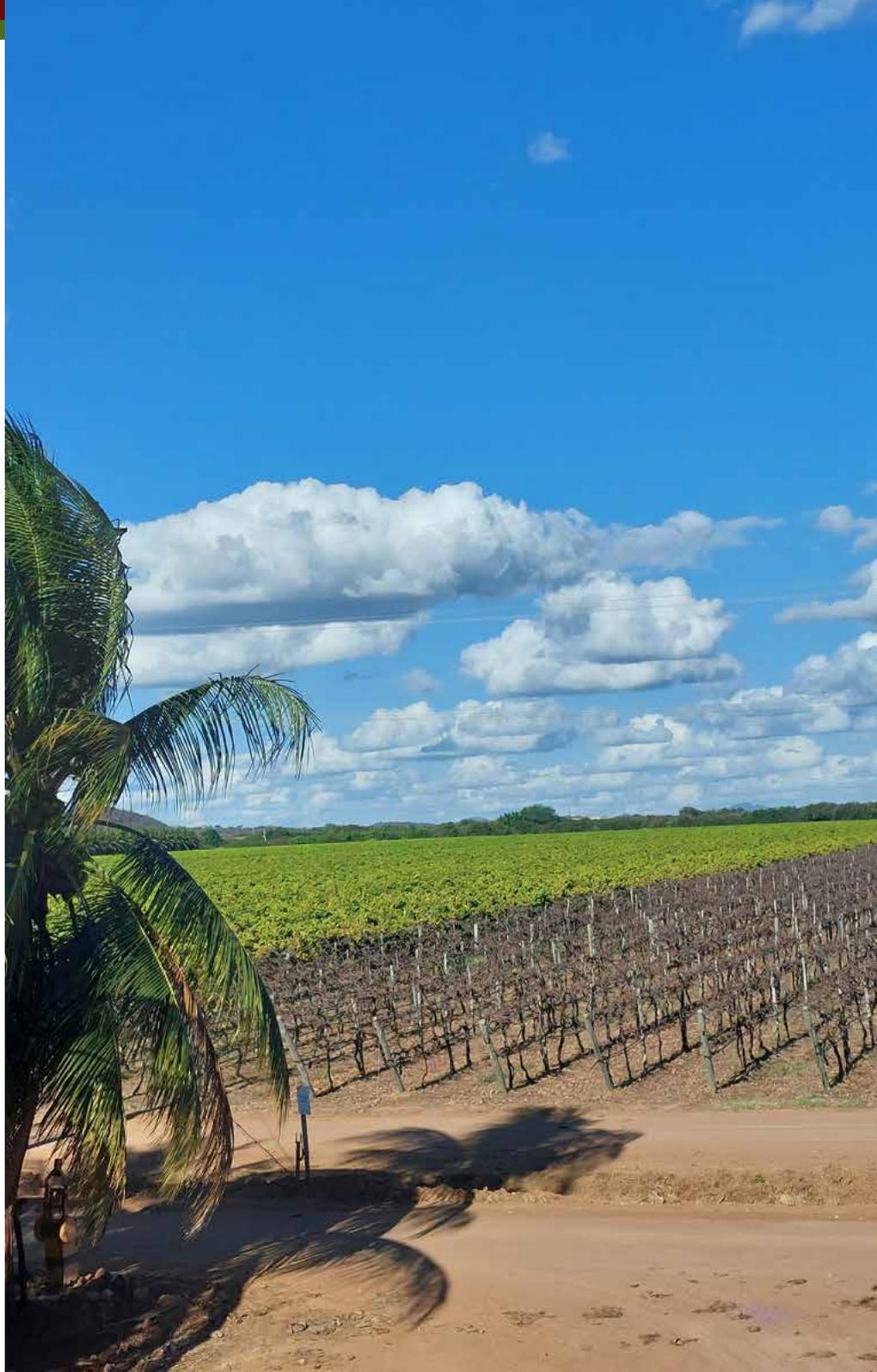
Contact: OXÉ VINHOS, R.Mal. Deodoro, 969-Q5 -Centro Petrolina Brazil

DIVERSITY IN BRAZILIAN WINEMAKING

Brazil, home to more than 1100 wineries, is currently the 14th most attractive wine market globally, the sixth largest exporter of wine in the Southern hemisphere and the largest producer of sparkling wine in Latin America.

Due to its immense size, with many varied ecosystems, Brazil has unique viticulture conditions with a traditional viticulture of the 'four seasons' in the Southern state of Rio Grande do Sul with the famous Serra Gaúcha region, representing 90% of the national production (a/n: we reported in Vinalu nr 71/72/73). The winter wine production in the central region, with the double pruning (for more details see Vinalu nr 80) a technique used, by reversing the vine's cycle, to induce the plant to produce its fruits during the Southern hemisphere's winter, and to harvest in July, with lower rainfall, better solar exposure and with greater thermal variations between day and night. This method consists of allowing the vines to have a short dormancy and undergo the first pruning in August before spring and, after the formation of branches between September and December, a second pruning in January, forcing the plant to restart its production cycle and pushing the harvest to July.

In this Vinalu edition, we concentrate on tropical wine cultivation in the Vale do São Francisco, in the North Eastern state of Pernambuco.



*Surprising viticulture
in São Francisco Valley*



THE TROPICAL WINE CULTIVATION

The wine region in the Vale do São Francisco, between the states of Bahia and Pernambuco, offers the rare experience to observe a single vineyard at different stages of the vegetative cycle, as it provides all 4 seasons at the same time.

The secret lies in the combination of the semi-arid climate, which naturally brings the vines to produce throughout the year, and a modern irrigation system, that controls the different stages of the plant. The irrigation regulates the cycle, with the São Francisco river as an irrigation source. As there is no winter, the vines' dormancy is caused by the limited access to water. With alternating the water availability, harvesting, pruning, budding, flowering, ripening and any other stage of the natural sequence of the vines are conducted daily, in rotation between vineyard plots.

VALE DO SÃO FRANCISCO

The mighty São Francisco river, 3000 km long, representing 8% of the Brazilian territory, is the most important natural element, that transforms an almost desert region in the Vale do São Francisco into an oasis of fruits. In 2022, the Valley was recognized as a PGI (Protected Geographic Indication) for whites, reds and sparkling wines, highlighting the Moscato.

Blooming, pruning and...



TECHNICAL VISIT AT TERRANOVA

The Terranova winery, belonging to the Miolo wine group, with 200 ha planted and 130 ha producing, with mainly Moscato, is located in Casa Nova in the Vale do São Francisco, near to the Lago de Sobradinho, one of the largest artificial lakes in the world.

The controlled irrigation with filtered water from the São Francisco river and the sunshine all over the year, allow to harvest every day, but with no corrections possible in the cellar, as explains Eloiza Teixeira, the very busy winemaker at Terranova. The water needed is calculated daily, as a precise water calendar is significant for the management of growing, pruning and harvesting or stressing water to make the leaves fall and putting the vines into dormancy. As much as 40000 liter water per ha are used for the producing vines and 20000 liter for plants in dormancy, with 25000 liter of wine bottled per day...

THE TASTING

Terranova Rosé de Noir, Vale do São Francisco, espumante natural brut rosé, 100% Grenache, produced with Charmat method 11,5%

In the glass: pale rose colour with a persistent perlage

On the nose: red fruits, freshness of citrus fruits

On the palate: fresh with a light bitterness of yellow grapefruit, a pleasant wine for celebrations

Terranova Blancs de Blancs, Vale do São Francisco, espumante natural branco brut, 60% Chenin Blanc, 40% Verdejo, produced with Charmat method, 11,50%

In the glass: light yellow colour

On the nose: sweet pears

On the palate: maracujá, tropical fruits, long in the aftertaste, an aromatic dessert wine

Miolo Reserva Syrah 2022, Vale do São Francisco, 100% Syrah, Colheita de Inverno (a winter wine) in oak barrels for 12 months, 14%

In the glass: garnet red colour

On the nose: red currant & spices

On the palate: full ripe fruits and well balanced tannins, a powerful gastronomic wine

Miolo Single Vineyard, Terroir Vale do São Francisco, from a microlote Syrah 2022, 12 months in French oak barrels, 14,50%,

In the glass: dark violet

On the nose: intense ripe berries

On the palate: strong tannins, ripe red fruits, a complex wine

Miolo Testardi Syrah 2022, the top wine of the winery, 12 months in French and American oak barrels, first and second use, hand picked, 15%

In the glass: ruby red colour

On the nose: herbs, smoky notes

On the palate: plums, freshness of citrus fruits, well structured with salted notes at the end, in a long finish, matching with barbecued meat.



... harvesting at the same time



Winemaker Eloiza Teixeira



*Terranova Sparkling
Rosé de Noir*



*Terranova Blanc de
Blancs*



*Top Syrah Miolo
Testardi 2022*



Miolo Reserva Syrah 2022





*Terranova Tropical Espumante
Branco served...*

At lunch in the nearby Kel's Grilled Tilápia restaurant with a great view on the lake, we enjoy a light Terranova Tropical Moscatel Espumante Branco, fruity and aromatic with only 7,5% of alcohol, served with the 'Delizia de Tilápia', a tasteful dish with the white, mild Tilápia fish and green banana, cooked in coconut milk, topped with a creamy béchamel sauce and the spicy 'Moqueca', a delicious fish stew, with grilled Tilápia, tomatoes and manioc. The floral Moscatel bubbles underline the exotic sweetness of our caju apple dessert.

Contact: TERRANOVA, BR 235km, 40 Casa Nova-BA,
43700-000 Brazil



with the spicy Moqueca



*at Tilápia restaurant with
view on the lake*

***FOCUS ON GRAPE JUICE
PRODUCTION AT
TIMBAÚBA S.A.***

The huge growing market of natural grape juice, without added sugar or artificial additives is giving rise to an important division of viticulture with a big sales success. Currently half of the total volume of grapes harvested in Brazil goes to the preparation of juices.

HEALTH IN THE BOTTLE

We visit the juice producing farm Timbaúba S.A., in the Vale do São Francisco in the hinterlands of Pernambuco, in the fruit production since 1980, with 1000 ha irrigated, planted with grapes and coconuts and producing impressive 45000 tons of fruits yearly, with daily harvests!

After years of studies and major investments in development and technology, they figured the varieties that best adapt to the climate of the region and also best in quality and taste. In their complete line of juices and drinks Timbaúba is focused on health and their main product became the 100 % grape juice. The 3 hybrid grape varieties Isabel precoce, Magna & Carmem are combined in their premium OQ grape juices, with Magna and Isabel giving the flavor and the freshness.

***THE TASTING OF A DELIGHTFUL NON
ALCOHOLIC DRINK***

At the end of our technical visit at the farm, we are invited to a grape juice tasting with a vibrant grape flavor, a wonderful natural sweetness, intense fruit and floral notes, a fresh acidity and an amazing texture. And the perfect refreshing drink after a hot day out in the tropics.

Contact: TIMBAÚBA S.A. BR 122 km 174,
Petrolina PE 56



Machine harvest of



Isabel table grapes at Timbaúba



Welcome to Garziera Winery



VISIT AT GARZIERA WINERY

Garziera, part of the Verano Brazil group, with 2 industries Garziera and Rio Valley, with different brands and labels and with 300 ha in vineyards is the largest industry in the North East with all the products of grapes like still wines, sparklings and juices. And with a new project of Zero alcohol wines.

Fabian Rodrigo, the socio -director and Flavio Durante, the winemaker at Garziera welcome us with a creamy Chardonnay sparkling extra brut and a refreshing plate of tropical fruits under the shade of a beautiful pergola with grapes.

The tasting, on the ground near a little lake, with amuse-bouches of local cheese and salumi is arranged on a splendidly decorated table in a mediterranean style.

Garziera Vale do São Francisco, a blend of Chardonnay & Chenin Blanc 2024, hand harvest, 11,8 %

In the glass: brilliant light yellow

On the nose: smoky notes,floral

On the palate: tropical fruits like maracuja, star fruits, well balanced , with a pleasant freshness

Garziera Reserva Malbec 2023, Vale do São Francisco, 100% Malbec, 10 months aging in French oak barrels

In the glass: intoky ruby red and violet colour

On the nose: plums, raspberries, cacao

On the palate: fruity, juicy, good structure, well integrated tannins, long on the palate.



Fabian Rodrigo, socio director



and winemaker Flavio Durante



*Fabian serving the Moscato
Branco 0,0%*



Technical visit in the fields

The Rio Valley Moscatel Frisante Branco and Rio Valley Moscatel Rosé, awarded top frizzante of Brazil, are excellent dessert wines, often paired with caramel custard and condense milk, an all time classic sweet in Brazil.

Contact: GARZIERA, Sitio Gado Bravo
s/n Vermelhos District Lagoa Grande
Pernambuco state



*Rio Valley Moscatal
frisante natural branco*



*Rio Valley Moscatal
Frisante Natural Rosé*



*Garziera Chardonnay & Chenin
Blanc 2024*



Garziera Reserva Malbec 2023

***TOAST & FAREWELL WITH A RIO SOL
SPARKLING ON THE BOAT***

The Rio Sol winery, belonging to Global wines, based in the Dão region in Portugal, started as a nursery of grape plants, with more than 20 different varieties, with the main reds being Alicante Bouschet and Syrah.

Currently 120 ha of fields are planted, with developing varieties in different areas.

We enjoy a last toast with the fresh bubbles of a Rio Sol Rosé, Espumante Natural Rosé Brut on a relaxing boat ride on the Sao Francisco river.

Contact: RIO SOL Vermelho , Lagoa Grande
– PE 56395-000 BRAZIL

Cheers and thanks to Rafael Romagna (Wines of Brazil) and Rafaela Albuquerque (Apex) for this exciting trip to the Vale Do São Paulo.



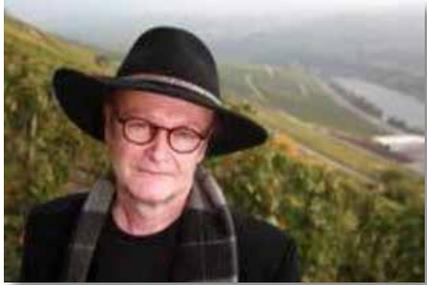
Toast & farewell on São Francisco River



with a Rio Sol Espumante Natural Brut Rosé

Impressum

Based on an idea by Romain Batya



Vinalu ©, Luxembourg's First Online Magazine for Wine and Lifestyle, online since 2010, is focused on wine, wine producing countries, wine travel, wine tastings, gastronomy and culinary reports. Additionally, automobile tests are a regular feature in specific issues.

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