

Vinalu[®]

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*Tasting at the Spa do Vinho in
Bento Gonçalves*

*Mercedes-Benz CLE 220d Coupé AMG Line
Testdrive*

*Vinalu Special Reports Brazil / Serra Gaucha
(Part I)*

VINALU SPECIAL REPORTS BRAZIL/ SERRA GAÚCHA (Part I)

by Liliane Turmes, Helen Latour and Harry Montagnola

The Serra Gaúcha wine region



MYTHOS BRAZIL

Brazil is a fascinating country of extremes, with a renowned attraction for the joie de vivre of the Brazilians, the Samba, the famous carnival of Rio de Janeiro, the Copacabana, for the exotic paradise, the rainforest, the spectacular waterfalls, the exuberance of fauna and flora, for the great coffee and last but not least for the top sparkling wines. What probably some are not so familiar with, is the high quality of the Brazilian fine wine production.

THE SERRA GAÚCHA WINE REGION

We had the pleasure to discover, together with Rafael Romagna, the experienced gerente of Wines of Brazil, the astonishing wine region of the Serra Gaúcha, situated 120 km Northwest of Porto Alegre, in the southernmost state of Rio Grande do Sul, the 'coldest' part of Brazil, neighboring Argentina and Uruguay. The Serra Gaúcha, with its wine capital Bento Gonçalves, with its valleys and hillsides, the serras, with many micro regions, with a moderate and wet climate and with the most wellknown and greatest concentration of wineries, is home to the famous 'Vale dos Vinhedos'. An average altitude of 600 meters above the sea level ensures the freshness and acidity of the wines; the clay and basaltic soils offer the minerality.

The Rio Grande do Sul region, where immigrants from Italy made the first sparkling in the early 19th century, is standing for 90% of the wine production of the country and is a reference for the cultivation of grapes.

In 1875 the great take-off in the Brazilian wine production occurred with the arrival of Italian immigrants to Rio Grande del Sul, as they brought the knowledge and the culture of wine to Brazil. In the 1970ies multinational wineries brought their new technics to the vineyards and the grape cultivation areas expanded. Despite that there are six wine regions in Brazil, the Serra Gaúcha is the cradle of most of the traditional wineries and also the center of the wine tourism in the country. The most common white varietals in Serra Gaúcha are the Chardonnay, the Italic Riesling (Welschriesling), the Moscato grapes, for the labels inspired by the Italian sparkling wines from the Asti region of Piedmont, with the sweetness and the aromatic characteristics with the Moscato Giallo, Moscato Bianco, Muscat of Alexandria, Muscat Hamburg and the Glera, used in the Prosecco production. The reds planted are mainly Merlot, Pinot Noir, Tannat, Cabernet Franc and Cabernet Sauvignon.

FAMOUS VALE DOS VINHEDOS & ALTOS DE PINTO BANDEIRA

The famous pioneer subregion of Serra Gaúcha, the Vale dos Vinhedos, recognized for its Chardonnay and Merlot wines and for the sparkling wines produced with the traditional method got the Geographical Indication GI protection in 2002 and the Denomination of Origin DO in 2012.

Besides the flagship sparkling wine production, which has become an important part of Brazil's winegrowing identity, another highlight of the Vale dos Vinhedos, is the Merlot, which holds since 2002 a denomination of origin. The wines produced in the Denomination of Origin DO of Vale dos Vinhedos are essentially based on this grape, the only red varietal certified in this region.

Another subregion of the Serra Gaúcha is the Altos Pinto Bandeira, with its high quality traditional method sparklings and with the only DO from the New World, exclusive to sparkling wines. To receive the seal, the sparkling has to be produced with Chardonnay, Pinot Noir and Riesling Italic grapes... the 'typical Brazilian assemblage', as they say...



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TASTING AT THE ELEGANT ENOTECA OF SPA DO VINHO

The Spa do Vinho Hotel & Spa in Bento Gonçalves, a member of the exquisite Autograph Collection, with a Tuscan style architecture, located in the heart of the Vale dos Vinhedos, is an idyllic, gorgeous retreat in the middle of the vineyards of the Serra Gaúcha.

Wine lovers appreciate the Spa do Vinho also for its tremendous wine cellar, with 700 national and international labels and with a capacity of 40000 bottles. During our stay, we joined a tasting, organized by Cave Antiga in the hotel's elegant Enoteca.

The first wine, the Cave Antiga, Brut Rosé sparkling, with 20% Marselan and 80% Glera grapes, produced with the Charmat method, showed a persistent perlage, a fresh bouquet of citric fruits, with strawberries and raspberries on the palate and a nice acidity in the aftertaste.

The Cave Antiga Taffarel 2021, with an unusual blend of 50% Chardonnay and 50% Schönburger, with the aromas of apples, with pears and exotic fruits on the palate. The Schönburger grape varietal, originated from Germany and very rare in South America, is giving this wine a certain exclusivity.

The Cave Antiga 2021, with 100% Sangiovese grapes, with a moderate alcohol of 12,5%, 12 months in French oak, with plums on the nose, convinced us with a elegant structure, soft tannins and a good freshness in the aftertaste. The Cave Antiga Taffarel 2020, with 100% Tannat grapes, with a dark red colour in the glass, with an alcohol of 14%, 12 months in French oak, with expressive tannins and a high acidity, intensive ripe black berries, pepper, nutmeg in the mouth. A complex wine for gastronomy. Natália Taffarel, one of the owners of Cave Antiga suggests the surprising combination of her wines with icecream. An interesting marriage, we will keep in mind for later... (editor's note: our visit to Cantina Cave Antiga, will be presented in one of the next Vinalu editions).

*View into the vineyards
of Bento Gonçalves*





*from the shady terrace
of Spa Do Vinho*



Exquisite tasting in the Enoteca



Organized by Cave Antiga



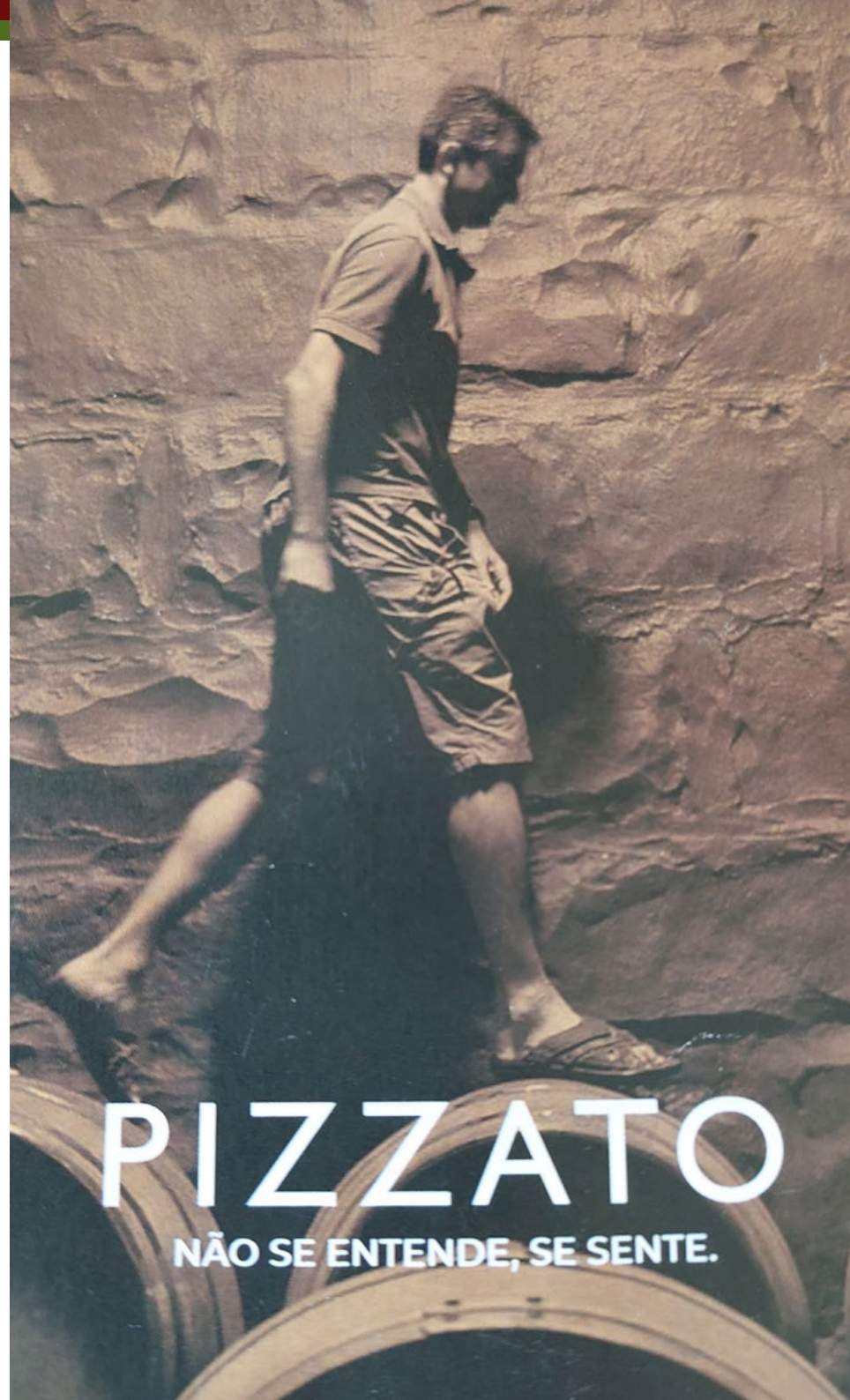
Tempo para degustar

PIZZATO VINHAS & VINHOS

On a sunny day in January, shortly before harvest time, we are awaited in the beautiful vineyards of Pizzato's Vinhas & Vinhos, in Bento Gonçalves in the Serra Gaúcha, by the jovial and enthusiastic owner and chief winemaker Flávio Pizzato for a visit and a tasting. The family immigrated from Veneto at the end of the 19th century and their first vintage of fine wines was in 1999, although the cultivation of the grapes dated back to 1968. At that time the grapes were mainly sold to cooperatives. In the 20th century, following the expertise of vineyard soil technologists from Europe, they choose clones of grapes, best adapted to the place, the soils and to the climate; the name of Pizzato's flagship wine DNA99, a single varietal Merlot, is based on this selection.

35 ha of the Pizzato winery are planted in the appellation 'Vale dos Vinhedos' and another 22 ha North of the Valley, in Doutor Fausto de Castro, Serra Gaúcha. The Fausto line, with younger, fruity wines is produced from this vineyard.

Flávio Pizzato, a passionate winemaker in the 5th generation at Pizzato Vinhas & Vinhos, elected Brazil's winemaker of the year in 2020, with many national and international awards for his wines, producer of high quality sparkling wines, with the traditional method and Reserva fine reds and whites in 'The Vale dos Vinhedos', elaborates also wines for other wineries, then mainly in stainless steel. For the Pizzato wines he uses French and American oak; the Acacia wood barrels, are only used for the Semillon wines. His low production, from 20 years old vines, planted at an altitude between 450 and 650 meters over the sea level, on basalt soils, comes exclusively from grapes of this region and is certified with the DOVV (Denomination of Origin Vale dos Vinhedos) the high quality and terroir seal. The harvest is done by hand and obviously there is no irrigation needed, as there is enough rainfall in the subtropical, humid climate. The alcohol is balanced at 14%, apart of vintages with less rain.



PIZZATO

NÃO SE ENTENDE, SE SENTE.

THE TASTING

Pizzato Chardonnay 2022, Vale dos Vinhedos , 13,5 %, 6 months in stainless steel, from 20 year old vineyards, with the morning sun

In the glass: greenish yellow

On the nose: yeast, pears

On the palate: freshness, light bitternotes of yellow grapefruit, long in the aftertaste.

An excellent Chardonnay.

Pizzato Semillon 2022, Vale dos Vinhedos, aged 12 months in Acacia wood barrels

In the glass: golden colour

On the nose: white flowers

On the palate: yellow fruits, mirabelle, honey melon, soft tannins

Fausto 2022, 100% Merlot, alcool 13,50%, 50% elaborated in stainless steel and 50% in used oak barrels, during 11 months

In the glass: violet colour

On the nose: plums

On the palate: red berries, red currants, tannic expression, good structure, nice acidity

Pizzato Merlot Reserva 2022, Vale dos Vinhedos, 12 months in new and second use French barrels

Best wine in the first Brazilian wine guide in 2000,

In the glass: ruby red

On the nose: red berries, spices, cinnamon

On the palate: plums, black berries, complex, with tannins well integrated,

harmonious wine with a long aftertaste, one of our favorites of the tasting

Pizzato DNA 99 Merlot 2014, Vale dos Vinhedos, a very good vintage, from a single vineyard, production only in excellent vintages, in honour of the first wine produced , 12 months in new French oak, 13,5%

In the glass: cherry-red colour

On the nose: red ripe fruits, anise

On the palate: plums, black chocolate, soft tannins, long in the aftertaste

Pizzato DNA 99 Merlot 2020, Vale dos Vinhedos,

In the glass: violet colour

On the nose: spices and red berries

On the palate: sweet, ripe red berries, elegant, nice freshness of citrus fruits, good tannic structure

Fausto brut sparkling, 100% Chardonnay, 6 months sur lattes

In the glass: brilliant clear yellow, fine perlage

On the nose: yeast, bread, floral

On the palate: citrus fruits and yellow fruits, creamy

Pizzato Vinho Espumante Natural Branco, the Brut Nature, Vale dos Vinhedos, with metodo tradicional, 85% Chardonnay, 15% Pinot Noir, 32 months sur lattes

In the glass: straw yellow, with a fine and persistent sparkle

On the nose: yeast, almonds

On the palate: herbs, ripe yellow stone fruits and citrus fruits, complex.

Address:

Pizzato Vinhos & Vinhas, Via dos Parreirais, Santa Lucia,
Bento Gonçalves-RS 95711 Brazil



Tasting of the..



Fausto brut metodo tradicional



Flavio Pizzato

VISIT AT CASA VALDUGA

Casa Valduga was founded in 1875 by the patriarch Luiz Valduga, immigrating from the Italian region of Trentino to the valley, called today Vale dos Vinhedos. In the 1970ies João Valduga oenologist, graduated winemaker, owner-partner and father of our host Luisa Valduga, started the business of Casa Valduga, together with his two brothers Erielso and Juarez. Currently the fourth generation is involved in the Famiglia Valduga Group project.

Casa Valduga is one of the oldest and biggest wineries in Brazil, concentrating its production on three regions, with a total of 220ha, of which 40 ha, with mostly basaltic rock soil, are located in the Vale dos Vinhedos. The range of grapes is diversified with Cabernet Franc, Pinot Noir, Gewürztraminer, Chardonnay, Riesling Italico and with Merlot, the main varietal.

Luisa Valduga, the marketing manager, working on innovative projects of the labels and products, explains, that today Casa Valduga is a leading brand in the luxury fine wine and sparkling wine production, also because the family invests heavily in technologies and research to ensure a high quality of the grapes. At Casa Valduga, in Vale dos Vinhedos, the premium sparkling wine is exclusively produced with the traditional method, with an annual production of 600.000 bottles, the biggest sparkling wine production in South America. The riddling is done by hand. The sparkling, elaborated only with Chardonnay and Pinot Noir grapes, is at least 12 months on the lees and put on the market shortly after degorgment.

Together with Raphael Scarton, one of the 28 winemakers of the winery, we visit the immense sparkling underground wine cellar, with a capacity of six million bottles, considered the largest cellar in Latin America. In the impressive dark barrel room, with 1000 French oak barrels, the wines age to the sound of Gregorian chants, with the musical vibrations achieving a higher quality in the wines, when maturing.



Casa Valduga winery



...since 1875

THE TASTING

Casa Valduga Premium, Extra brut, 50% Chardonnay, 50% Pinot Noir, produced with the traditional method, 24 months on the lees, mainly for bars and for gastronomic events, the darling of 'bubbly' people in Brazil.

In the glass: brilliant, golden colour, fine perlage

On the nose: ripe citrus and exotic fruits, yeast, toast

On the palate: yellow grapefruit, raisins, creamy with a long aftertaste.

Casa Valduga's iconic sparkling, the 130 line was launched in 2005 with the Brut 130, to celebrate the 130th anniversary of the arrival of the Italian family Valduga in Brazil. We tasted the Brut Rosé and the Blanc de Noir of the 130 label.

130 Casa Valduga, Brut Rosé, 85% Pinot Noir, 15% Chardonnay, produced with the traditional method, 36 months on the lees, mainly considered for celebrations

In the glass: salmon colour, fine consistent perlage

On the nose: strawberries, almond cake

On the palate: red fruits, full flavor, elegant and creamy

130 Casa Valduga, Blanc de Noir, 100% Pinot Noir, launched in 2016, produced with the traditional method, 36 months on the yeast

In the glass: golden colour, with delicate fine bubbles

On the nose: yellow stone fruits, apples

On the palate: intense, mirabelles, creamy and freshness of citrus fruits, with a long finish.

The tasting is followed by a lunch in Casa Valduga's restaurant Maria Valduga, serving classic Italian dishes from the region, with handmade cappelletti in brodo, pumpkin ravioli, home made macaroni with sweet, sundried tomatoes, mouthwatering chicken, roasted with strawberry jam and spices, creamy polenta with grated cheese. With our amazing menu, Raphael pours a young & fresh sparkling 2023 of the 130 line and a complex Cabernet Franc 2019, with black ripe fruits and plums, also an excellent choice with the fantastic dessert 'Sagu de vinho tinto', with sagu (tapioca) pearls, cinnamon, spices, red wine and a lot of cream. Delicious!

Address:

Casa Valduga, Via Trento 2355-Linha Leopoldina Vale dos Vinhedos- Bento Gonçalves /RS Brazil



Dark rooms with Gregorian chants

Impressive sparkling wine cellar

Tasting with Luisa Valduga

VISIT AT VINÍCOLA DOM CÂNDIDO

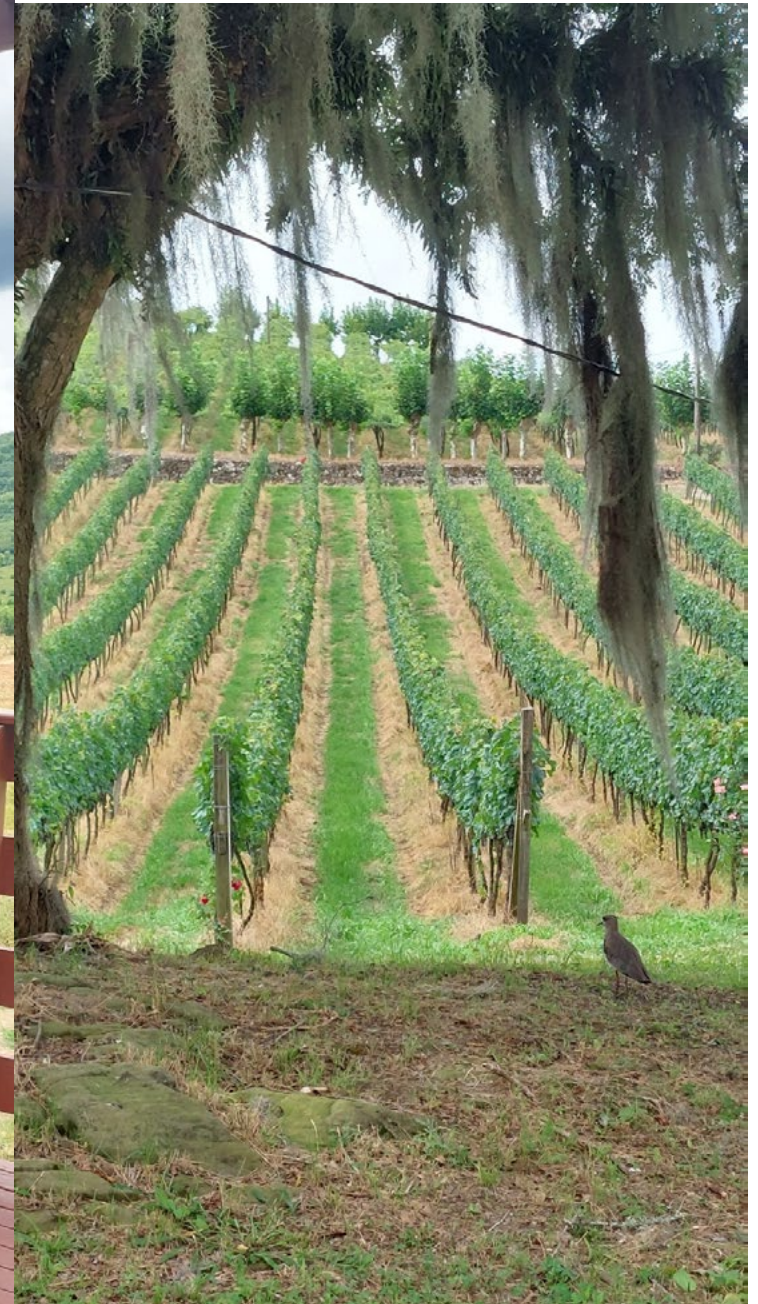
The history of the Dom Cândido winery dates back to 1875, when Luigi and Leonor, the grand parents of Cândido Valduga, came from the Italian region of Trentino to Brazil, to the Vale dos Vinhedos, where Cândido Valduga founded the Dom Cândido winery in 1986. Today, the new generation, the siblings Gabriel and Laura, together with Vicente, the brother in law of Gabriel, is managing the winery.

Dom Cândido, a member of Aprovale, the association of the producers of the valley, with a first DOVV (Denomination of Origin of the Vale dos Vinhedos) quality certification in 2012, is located with 12 ha, in the heart of the Vale dos Vinhedos. In 2001 the family imported the Marselan from France, with the first vintage in 2004 ; currently the Marselan is the main grape varietal in the winery.

On a hot tropical austral summer day in January, we have the pleasure to discover the vineyards of Dom Cândido on board of a tractor, leading us to the deck of the Vinícola, with a splendid overlook of the Vale dos Vinhedos. And to make our visit in a nice familiar atmosphere even more attractive, we are directed to open a bottle of Dom Cândido sparkling with a saber. With a precise technique to follow, in holding the bottle neck at a certain angle and in applying a dry hard blow, as the impact is important, we are happy to toast on the successful sabrage.



*Gabriel, Laura & Vicente with
Rafael | Wines of Brazil*



*Vineyards at Dom Cândido
winery*

THE TASTING

Autêntico Rosé ,Vale dos Vinhedos 2022, Vinho fino rosé secco 50% Pinot Noir, 50% Marselan, elaborated in stainless steel, with the etiquette on the label, reminding the crochet work of the grandmother, 13%

In the glass: brilliant salmon colour

On the nose: intense bouquet of citrus fruits

On the palate: medium structure, strawberries, bitterness of yellow grapefruits, equilibrated and persistent with a good volume in the mouth

Autêntico Dom Cândido, Vale dos Vinhedos 2020, 100% Petit Verdot, 5 months in French and American oak, the vintage 2020 was an excellent vintage in the region, 12,50 %

In the glass: intense ruby colour

On the nose: red and black berries, cherries and white flowers

On the palate: pepper, nice acidity, soft tannins, well structured and with a long finish

4e Geração Dom Cândido, Vale dos Vinhedos 2020, Marselan

first Marselan of Brazil in 2004, 8 months in stainless steel

In the glass: light purple

On the nose: blackberries, red currant

On the palate: red and black berries, freshness of citrus fruits with a good structure and a long finish and with a good aging potential

Documento Dom Cândido, Vale dos Vinhedos 2020, limited edition, 100% Merlot, 12 months in French oak first use, 13%

In the glass: ruby red

On the nose: ripe red fruits with an intense bouquet

On the palate: red berries, soft tannins, plums, chocolate and spices

Dom Cândido Reserva, Vale dos Vinhedos 2021, 100% Chardonnay, 12 months on the lees, traditional method

In the glass: light yellow colour, with fine bubbles,

On the nose: mineralic, apples

On the palate: exotic fruits, pears, good structure.

Address: Dom Cândido Via Trento, 2169 Vale dos Vinhedos, Bento Gonçalves/Brazil



Enchanting Vale dos Vinhedos



Gabriel pours ...



the Marselan 2020

VISIT AT MIOLO WINERY IN VALE DOS VINHEDOS

Miolo is one of the largest wine group company in the Brazilian wine industry and holds around 40% of the domestic fine wine market.

The company's headquarter, receiving 200000 tourists per year, is in Vale dos Vinhedos. Miolo owns the biggest amount of land under wine production in Brazil, with 1000 hectares and produces between 10 and 12 million litres of fine wines a year, under more than 100 labels. The range of grape varieties is extensive, with two 'newcomers', the Trebbiano and the Gamay.

The history of the company dates back to a Miolo family member, immigrating from Italy to Brazil in 1897; the Miolo group was only founded in 1990. Today Miolo is a highly commercial business, with still some of the family members working in the company. The Miolo group is since many years export orientated and due to this fact, the Miolo wines have probably a more international style than wines from other Brazilian producers.

The four different labels belonging to the Miolo Group are situated in four different wineries across Brazil, with the main winery in Vale dos Vinhedos. The Seival Estate, with 200 ha, is located in Campanha Meridional in Riu Grande do Sul, Almaden winery, the biggest vineyard, with 400 ha, is close to Uruguay in the Campanha Central in Riu Grande do Sul, producing Miolo's entry wines and Terranova winery is located in Vale do Sao Francisco near Bahia in the North, working with drip irrigation and with two harvests a year.

The visit of the winery and the tasting in a big professional tasting room, reminding us of a lecture hall, is guided by the experienced export manager Rafael Boscaini.



Cantina Miolo



Huge tanks

THE TASTING

Miolo Alisios 2023 do Seival Estate,
50% Pinot Gris, 50% Riesling, bestseller in
Europe, 11,50%

In the glass: brilliant clear colour

On the nose: white flowers, apples

On the palate: abricots, citrus fruits, fresh and
pleasant, a light summer wine

Miolo Cuvée Giuseppe, Chardonnay 2021
DOVV, Vale dos Vinhedos, 6 months in French
oak, named after the founder of the winery

Giuseppe Miolo, 13,50%

In the glass: yellow green

On the nose: butter notes

On the palate: good structure freshness, good
volume in the mouth, creaminess, vanilla, ripe
yellow fruits in a long aftertaste

Miolo, single vineyard Cabernet Franc 2021, do
Seival Estate, 12 months in used oak, 13,50%

In the glass: purple colour

On the nose: almond cake

On the palate: red currant, marzipan, herbs, strong
tannique structure

Miolo Cuvée Giuseppe, Cabernet Sauvignon 2021,
Vale dos Vinhedos, 60% Cabernet Sauvignon,
40% Merlot, 12 months in used oak barrels, 14%,

In the glass: ruby colour

On the nose: cassis black berries

On the palate: plums, ripe black and red berries,
soft tannins full-bodied

Miolo Lote43 2020, Vale dos Vinhedos, DOVV
60% Merlot, 40% Cabernet Sauvignon produced
only in high quality vintages, aged in new oak,
15%

In the glass: cherry colour

On the nose: almonds, plums

On the palate: dried fruits, full bodied, good
structure in a long finish, nice acidity, big aging
potential



The barrel cellar



Professional Tasting

Miolo Sebrumo Cabernet Sauvignon 2020, do Seival Estate, 100% Cabernet Sauvignon, 12 months in French and American oak, produced only in high quality vintages
In the glass: ruby red

On the nose: pepper, cassis

On the palate: soft tannins, black currant, cassis, herbs and spices

Miolo sparkling do Seival Estate, 50% Chardonnay, 50% Pinot Noir

In the glass: fine bubbles

On the nose: ripe mirabelles

On the palate: freshness of citrus fruits, red berries, yellow stone fruits, harmonious

Miolo, sparkling, cuvée nature DOVV, Vale dos Vinhedos, 50% Chardonnay, 50% Pinot Noir, traditional method, 18 months on the leese, no sugar added

In the glass: fine, persistant perlage

On the nose: yeast

On the palate: bread, toast, creamy, freshness of citrus fruits, elegant

Address:

MIOLO Wine Group, Vale dos Vinhedos,
Bento Gonçalves RS-Brazil



Miolo cuvée Giuseppe



Miolo cuvée nature



The Miolo Collection Lote43

Mercedes-Benz CLE 220d Coupé AMG Line: **Sportliches Fahren und luxuriöses Gleiten**

Coupé-Fahrer hatten schon immer einen besonderen Geschmack und stellen andere Herausforderungen an ihr Fahrzeug als der durchschnittliche Autokäufer. Hierbei spielen oft Luxus und Fahrspaß eine herausragende Rolle, und dies gilt natürlich auch beim Mercedes-Benz CLE 220d Coupé AMG Line.

Text und Fotos Sully Prudhomme



Eigentlich ist das CLE Coupé der legitime Nachfolger des altherwürdigen CLK, eines Sportwagens, der bis 2010 in zwei verschiedenen Baureihen angeboten wurde und damals als kombiniertes Coupé der C- und E-Klasse galt. Der Sportwagen ist allerdings jetzt richtig erwachsen geworden; mit 4,85 m Gesamtlänge übertrifft er sogar das 2023 eingestellte C-Klasse-Coupé um 16 cm. Seine aggressive Haifischschnauze mit dem überdimensionierten Kühlergrill und den schmalen Scheinwerfern schmeicheln dem Auge des Betrachters und reihen ihn nahtlos in die Reihe der anderen Coupés mit Stern ein. Eine kraftvoll dynamische Linie in der Seitenansicht paart sich mit einem auf ausgeprägten Schultern thronenden Heck mit zweigeteilten Rückleuchten, die optisch durch einen schwarzen Einleger am Kofferraumdeckel miteinander verbunden sind. Die als Blender verschrienen, verchromten Auspuff-Endrohre erfüllen allein den Zweck, zu gefallen und haben keinerlei zusätzliche Funktion. Für ein Coupé ist der Kofferraum erstaunlich umfangreich; insgesamt 420 Liter lassen sich dort verstauen, zum Beispiel in Kofferform, und unterstreichen so die Vokation des CLE Coupés als komfortabler Reisewagen für die Langstrecke. Wer die AMG Line bestellt, bekommt statt komfortablem Standardfahrwerk eine sportlichere Alternative mit härteren Federn und Stabilisatoren.

Im Innenraum fühlt man sich auf Antrieb wohl, denn das Cockpit wird größtenteils von der aktuellen C-Klasse übernommen und bietet somit auch zahlreiche Funktionen modernster elektronischer Bauart. Serienmäßig gibt es den um 6 Grad zum Fahrer geneigten, 11,9 Zoll großen Touchscreen mit Infotainment-Angebot, dazu Keyless-Schlüsselsystem, elektrisch einstellbare Sitze mit Memory-Funktion und ebenfalls den bauartbedingten Gurtbringer. Die verarbeiteten Materialien wirken edel, auch wenn noch ziemlich viel Hartplastik verwendet wird, zum Beispiel an den Türverkleidungen und am Handschuhfachdeckel, was besonders im weißen Interieur unseres Testwagens etwas befremdlich wirkt.

Unser Testfahrzeug war ein 220d, und wenn man ehrlich sein soll, dann kann auch ein klassischer Verbrenner mit verstecktem, vom Fahrer nicht beeinflussbarem Mild-Hybridsystem durchaus den in den Knochen erfahrener Autotester gespeicherten Fahrspaß (fast) ohne jegliche Watt-Einmischung liefern. Dies gilt in besonderem Maße auch, wenn er so sparsam zu Werke geht wie dieser knauserige 4-Zylinder Turbodiesel mit einer Systemleistung von 162 kW (220 PS), einem Drehmoment von 440 Nm und einem selbst erfahrenen Durchschnittsverbrauch von nur 5,1 Litern (WLTP: 4,7-5,2l/100 Kilometer). Ein 9-Gang Automatikgetriebe sorgt für geschmeidige Weiterleitung der Antriebskräfte auf die Hinterachse. Die Beschleunigung von 0 auf 100 km/h erledigt der 220d in beeindruckenden 7,5 s, die Höchstgeschwindigkeit liegt bei 238 km/h. Hier liegen Welten zwischen den polternden und qualmenden Taxi-Dieseln von Annodazumal und den heutigen, modernen Selbstzündern, die trotz allumgreifender Elektromobilität ihre Chancen wohl noch nicht gänzlich verspielt haben.

Das von uns gefahrenre Testfahrzeug Mercedes-Benz CLE 220d Coupé AMG Line kostet ab 64.350 Euro TTC. Preise in Luxemburg, Stand April 2024. Wir danken Mercedes-Benz Belgien und Merbag Luxemburg für die Bereitstellung des Testfahrzeugs.



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Impressum

Based on an idea by Romain Batya



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Editor in Chief and Management:

Liliane Turmes
Phone: +352-691 438 454
Email: info@vinalu.lu

Layout & Web Implementation:

Philippe Jentgen

Regular Contributors to the
VINALU Editorial Team: Helene Latour,
Harry Montagnola, R.W. Schneider.

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