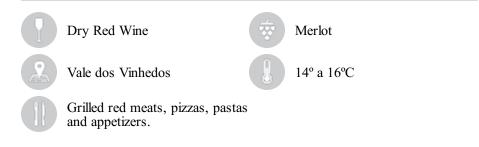


ORIGEM Merlot 2019 | 187 mL

Everything in nature has its origin. We rescued from our history what brought us here. This wine represents our evolution, what moves us, our originality.



Sight: Violet red, clear and bright.

Bouquet: It is lively on the nose, with a predominance of red and black fruits such as raspberry and plum. A fine and elegant aroma.

Palate: It is equally fruity on the palate. The softness of the tannins makes the wine smooth and provides a good balance with acidity and moderate alcohol content.





Product link: https://www.casavalduga.com.br/en/p rodutos/origem/origem-merlot



ORIGEM Merlot 2019 | 187 mL

TECHNICAL SHEET

Varietal Clone: ??Inra 181 Rootstock: 101-14 Production System: Single espalier Density/ha: 4,000 plants Pruning Type: Sponge Cord Load of Gems/ha: 80,000 Viticultural Practices: Sprouting, topping, defoliation in the cluster region, cluster thinning for production control. Harvest: Manual and selective.

WINEMAKING

- Final selection of curls;
- Destemming of fresh grapes;
- Pre-fermentation cold maceration (7°C) for 24 hours;
- Use of selected Saccharomyces cerevisiae yeasts;
- Alcoholic fermentation at a temperature of 20° to 24°C;
- Reassembly during 3 days of skin maceration;
- Delicate discontinuous pressing;
- Malolactic fermentation;
- Tartaric stabilization;
- Filtration;
- Fill.

ANALYTICAL REPORT

Alcohol: 13% Total Acidity: 3,11 g/l of tartaric acid Density: 0.993 Dry Extract: 29,40 g/l Total/Free SO2: 0.087 / 0.026 g/l Total sugars in glucose: 2.98 g/l pH: 3.55



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