

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.



Dry Red Wine



Merlot



Vale dos Vinhedos



14° a 16°C



Grilled red meats, pizzas, pastas and appetizers.



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.



88 Points
Guia Adega | Brasil |
2022
Safrá 2020

Product link:

<https://www.casavalduga.com.br/en/produtos/origem/origem-merlot>

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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