



*Famigla Valduga's wine industry vocation came to life in the middle of Vale dos Vinhedos, which was called **Via Leopoldina** over a century ago. We were moved by the desire to prosper and to take from the soil just enough to live with dignity. Respecting the terroir and understanding that each strand of grape develops differently are the **roots** that sustain the development of our great history. A relentless search for the true **identity** of each plot of land, studying them in detail, motivates us to seek the best results. Our understanding that a wine's soul is linked to climate, soil, topography, and ongoing wind changes made us create the **Terroir** line of products. We appreciate the potential of each varietal cultivated in the most relevant wine-producing regions of the state of Rio Grande do Sul.*

 Dry Red Wine	 Merlot
 12 months in wine cellar	 Vale dos Vinhedos
 8 months in French Oak Barel	 16° to 18°C
 Guard from 6 to 8 years. Provided it is maintained in the right conditions for full development	 15 a 30 minutos
	 Strong cheese, red meat, pasta with spicy sauce

Appearance: Ruby coloration, clear and bright.

Bouquet: As it is a Merlot with respectable maturation, a presence of the aromas coming from the oak, like cacao and vanilla, accompanied by notes of blackberry and delicate nuances mint and coffee, is remarkable.

Palate: Full bodied, with the soft characteristics of Merlot. Its moderate acidity, its progress and its aftertaste is long with woody notes and touch of ripe fruit.

Product link:

[https://www.casavalduga.com.br/en/rodutos/terroir/terroir-merlot](https://www.casavalduga.com.br/en/produtos/terroir/terroir-merlot)



Double Gold
Vinus | Argentina |
2022
Safra 2018



Gran Gold
Bacchus | Espanha |
2022
Safra 2018



Silver
Vinus | Argentina |
2021
Safra 2015



Product link:

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

TECHNICAL SHEET

Clone Varietal: Inra 181
Rootstock: 101-14
Production System: Simple Espalier
Density/ha: 4,000 plantas
Type of pruning: Spur Cordon
Gems Load/ha: 50,000
Harvest: Manual and selective.

WINEMAKING

- Final selection of the bunches;
- Destemming of fresh grapes;
- Pre-fermentative cold maceration for 48 hours;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature from 24° to 25°C;
- Remontages and delations during 12 days of maceration of the skin;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Tartaric stabilization;
- Bottling;
- Basin tuning for 12 months.

ANALYTICAL REPORT

Alcohol: 13%
Total Acidity: 6.07 g/L of acid tartaric
Volatile Acidity: 0.37 g/L of acid acetic
Density: 0.995
Dry extract: 32.0 g/L
So2 Total/Free: 85.5 / 25.7 mg/L
Total sugars: 3.0 g/L
pH: 3.44