

# STORIA

## Merlot 2012

2012 | 750ml



*The winery's icon wine, only produced with exceptional crops. It has a limited number of bottles. Its sale happens only through a prenotation and it comes with a certificate informing the bottle's number ensuring the product's uniqueness.*

*In 2008, the world of wines saw the birth of one of the biggest reds ever produced on Brazilian soil, the Merlot Stória Vintage 2005. Its majestic arrival became unforgettable and over time the new editions were highlighting and showing the full potential and the typicality of the Valley of the Vineyards. 10 years later, Casa Valduga invigorates the palates of wine lovers, launching the Merlot Stória 2012, a vintage that has filled the hearts of winemakers and brought new life to the wineries of southern Brazil.*



Dry Red Wine



Merlot



24 months in the Cellar



Vale dos Vinhedos



18 months in French Oak  
Barrels



18° a 20°C.



Guard from 10 to 15 years.  
Provided it is maintained in the  
right conditions for full  
development.



20 to 40 minutes.

**Sight:** Clear and bright, with intense ruby red coloration. It presents dense and abundant tears, already expressing the personality from exemplar.

**Smell:** Intense and complex. Striking attack of black fruit, entwined with delicate notes of dried fruits. Its 18 months of maturation in first-use French oak barrels provide sweet touches such as vanilla and chocolate. The evolution in the bowl is intoxicating, revealing several layers of aromas.

**Taste:** Enveloping and seductive, with high viscosity. Firm tannins, correct acidity and long finish, its aftertaste is immersive and demonstrates the quality of the raw material harvested at the perfect maturation point.

Product link:

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



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## TECHNICAL SHEET

Clone Varietal: Inra 18

Rootstock: 101-14

Terroir: Vale dos Vinhedos

Production System: Simple Espalier

Density/ha: 4.000 plantas

Type of pruning: Spur Cordon

Gems Load/ha: 33.000

Winegrowing Practices: Advanced agricultural technology, proper management of the canopy, thinning clusters for production control, sustainable and precision viticulture, respecting the environment.

Harvest: Manual and selective.

## WINEMAKING

- Final selection of clusters;
- Picking of fresh grapes;
- Maceration cold pre-fermentation for 48 hours;
- Use of selected *Saccharomyces cerevisiae* yeasts;
- Alcoholic fermentation in temperature of 24 to 25 ° C; (75,2°F - 77°F)
- Remontas and manual delations during 20 days of skin maceration;
- Separation of the remaining solid part and the must;
- Malolactic fermentation;
- Maturation for 18 months in new French oak barrels;
- Tartaric stabilization;
- Bottling;
- Thinning in cellar for 24 months.

## ANALYTICAL REPORT

Alcohol: 14%

Total Acidity: 6,1 g/l de ácido tartárico

Volatile Acidity: 0,65 g/l de ácido acético

Density: 0,994

Dry Extract: 32,1 g/l

SO2 Total/Free: 0,118 / 0,036 g/l

Total sugars: 3,65 g/l

pH: 3,32