

STORIA

Merlot 2005

2005 | 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.



Dry Red Wine



Merlot



18 months in the cellar



Vale dos Vinhedos



12 months in french oak.



16° a 20°C.



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



20 to 40 minutes.



Game meats, spicy cheeses,
pasta with spicy sauces.

Sight: Clear and bright, intense and deep ruby red color and dense tears.
Smell: A wine with a great personality, expressed in the olfactory notes all its finesse and complexity. Notes of ripe red fruits such as plum and figs, permeate the intense notes from aging in new French oak, which reveals fascinating nuances of vanilla, coffee and chocolate.
Taste: The maximum expression of the variety Merlot in Vale dos Vinhedos. Its ripe and velvety tannins support a rich wine, which extracts the full potential of the fruit. Each of its qualities is in perfect harmony across the wine, with a rich and powerful set, which is crowned by a magnificent end, long and persistent.



Gold
Mondial du Merlot |
Suíça | 2009
Safra 2005



Melhor Merlot do
Brasil
Mondial du Merlot |
Suíça | 2009
Safra 2005



Silver
Mondial du Merlot |
Suíça | 2008
Safra 2005



Product link:

<https://www.casavalduga.com.br/en/produtos/storia/storia-merlot-2005>



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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)
- 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 the basement for 18 months.

ANALYTICAL REPORT

Alcohol: 14,5%

Total Acidity: 5,0 g/l of tartaric acid

Volatile Acidity: 0,65 g/l of acetic acid

Density: 0,994

Dry Extract: 32,7 g/l

SO2 Total/Free: 0,080 / 0,021 g/l

Total sugars: 2,74 g/l

pH: 3,9