



*The winery's iconic wine is only made in exceptional vintages and has a limited production.*

*Purchase of this wine may be effected by preorder only. Each item is accompanied by an official certificate containing the bottle and batch numbers, guaranteeing the product's exclusivity.*



Dry Red Wine



Merlot



18 months in cellar



Vale dos Vinhedos



12 months in French oak



16° to 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 |  
Switzerland | 2010  
Safra 2006



Gold  
Vivino Wine Style  
Awards  
Recognizes | 2014  
Awards  
Recognizes  
Safra 2006



Gold  
Vivino Wine Style  
Awards Recognizes |  
2010  
Safra 2006

Product link:

<https://www.casavalduga.com.br/en/produtos/storia/storia-merlot-2006>



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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: 5,5 g/l of tartaric acid

Volatile Acidity: 0,44 g/l of acetic acid

Density: 0,995

Dry Extract: 32,8 g/l

SO2 Total/Free: 0,078 / 0,033 g/l

Total sugars: 2,78 g/l

pH: 3,89