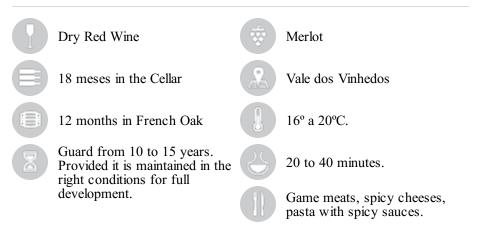


STORIA Merlot 2008 2008 | 750ml

CASA VALDUGA STORIA



Product link: https://www.casavalduga.com.br/en/p rodutos/storia/storia-merlot-2008 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.



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 reveales 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.



Best Brazilian Wine Revista Prazeres da Mesa - Melhores do Ano | Brasil | 2013 Safra 2008 TOP 10 Brazil Vivino Wine Style Awards Recognizes | 2014 Safra 2008



Merlot 2008 2008 | 750ml

STORIA





Product link: https://www.casavalduga.com.br/en/p rodutos/storia/storia-merlot-2008

TECHNICAL SHEET

Clone Varietal: Inra 18 Rootstock: 101-14 Terroir: Vale dos Vinhedos Production System: Simple Espalier Density/ha: 4.000 plantas Type of prunning: 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: 6,5 g/l of tartaric acid Volatile Acidity: 0,72 g/l of acetic acid Density: 0,994 Dry Extract: 33,8 g/l SO2 Total/Free: 0,097 / 0,034 g/l Total sugars: 2,28 g/l pH: 3,58