



*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



24 meses em Cave



Vale dos Vinhedos



18 months in French Oak.



16° a 20°C. (60,8°F-68°F)



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.



93 Points  
Adega Top 100 |  
2017  
Safra 2011



Product link:

<https://www.casavalduga.com.br/en/rodutos/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)
- 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 24 months.

## ANALYTICAL REPORT

Alcohol: 14%

Total Acidity: 5,98 g/l de ácido tartárico

Volatile Acidity: 0,58 g/l de ácido acético

Density: 0,995

Dry Extract: 34 g/l

SO2 Total/Free: 0,142 / 0,042 g/l

Total sugars: 3,20 g/l

pH: 3,51