

Origem MERLOT

Everything in nature has its origin. We rescue from our history what brought us here. This wine represents our evolution, what drives us, our originality.

Everything in nature has its origin. Youthfulness and creativity result in a light and balanced wine. This wine represents the evolution, movement and originality of the wine world.

Innovation has always been considered the word that best defines the Casa Valduga way of crafting its wines. With this in mind, the Familia Valduga decided to explore other terroirs. From its own production, but coming from vineyards on the other side of the Andes Mountains, Origem Merlot Chile emerges.

Wine style: Dry Red Wine

Varietal: Merlot

Terroir: Vale Central - Chile

Temperatura de serviço: 16° a 18°C

Pairing: Grilled red meats, pizzas, pastas and appetizers.

Sight: Violaceous red, with a clear and bright appearance.

Nose: It shows lively on the nose, with predominance of red and black fruits such as raspberry and plum. A fine and elegant aroma.

Palate: It is equally fruity on the palate. The softness of the tannins makes the wine smooth and provides a good balance with acidity and moderate alcohol content.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/origem-2/?safra=merlot>



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Technical Information

- Varietal Clone: Inra 181
- Rootstock: 101-14
- Training System: Simple Trellis
- Density/ha: 4,000 plants
- Pruning Type: Spur Cord
- Bud Load/ha: 80,000
- Viticultural Practices: Shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control
- Harvest: Manual and selective
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- EAN Code: 7898276973042
 - DUN Code: 17898276973049
 - Product Code: OR216GF
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VINIFICATION

- Final cluster selection
- Destemming of fresh grapes
- Pre-fermentation cold maceration (7°C) for 24 hours
- Use of selected yeasts *Saccharomyces cerevisiae*
- Alcoholic fermentation at a temperature of 20° to 24°C
- Pump-overs during 3 days of skin maceration
- Gentle discontinuous pressing
- Malolactic fermentation
- Tartaric stabilization
- Filtration
- Bottling
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ANALYTICAL DATA

- Alcohol: 13%
- Total Acidity: 3.11 g/l (tartaric acid)
- Density: 0.993
- Dry Extract: 29.40 g/l
- Total/Free SO₂: 0.087 / 0.026 g/l
- Total sugars as glucose: 2.98 g/l
- pH: 3.55
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