

## STORIA MERLOT 2006



The winery's icon. Crafted only in exceptional vintages and in limited quantities. It is sold exclusively by allocation and accompanied by a certificate indicating the bottle and lot number, ensuring its exclusivity. In 2008, the wine world witnessed the birth of one of the greatest red wines ever produced in Brazil, the Storia Merlot 2005 vintage. Its majestic debut became unforgettable, and over time, subsequent releases have stood out, showcasing the full potential and typicity of Vale dos Vinhedos. Great wines are defined not only by their unquestionable quality, but by their unmistakable typicity. In 2018, Casa Valduga Storia Merlot once again embodies the tradition and excellence of its terroir.

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Time, dedication and patience allowed the vines grown on the sunlit slopes of Vale dos Vinhedos to yield the finest raw material, transformed into wine through the hands of a winemaker. More than a wine, Storia is an ode to the new Brazilian wine scene. Decanting for 20 to 40 minutes is recommended.

**Wine style:** Dry Red Wine

**Varietal:** Merlot

**Terroir:** Vale dos Vinhedos

**Temperatura de serviço:** 16° to 20°C

**Oak aging time:** 12 months in French oak

**Tempo de cave:** 18 months

**Pairing:** Roasted meats, fillets with rich sauces, aged cheeses and dark chocolate.

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**Sight:** Clear and bright, ruby in color with garnet reflections and abundant legs.

**Nose:** Intense and complex. Displays broad and deep aromas, highlighting the perfect integration between dried fruit notes and delicate oak-derived nuances, reminiscent of vanilla and cocoa.

**Palate:** The ultimate expression of the Merlot variety in the Vale dos Vinhedos terroir. With remarkable volume on the palate, this wine reaches its peak with notable harmony between tannins and acidity, culminating in a grand and persistent finish.

**Link do produto:**

<https://www.casavalduga.com.br/en/produto/s/storia-2/?safra=merlot-2006>

## Technical Information

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Varietal clone: Inra 18  
Rootstock: 101-14  
Terroir: Vale dos Vinhedos  
Training system: Vertical Shoot Positioning (VSP)  
Density/ha: 4,000 plants  
Pruning system: Spur cordon  
Bud load/ha: 33,000  
Viticultural practices: Advanced agricultural technology, proper canopy management, cluster thinning for yield control. Sustainable and precision viticulture, respecting the environment  
Harvest: Manual and selective

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## VINIFICATION

- Final cluster selection;
  - Destemming of fresh grapes;
  - Cold pre-fermentation maceration for 48 hours;
  - Use of selected *Saccharomyces cerevisiae* yeasts;
  - Alcoholic fermentation at 24° to 25°C;
  - Manual pump-overs and délestage during 21 days of skin maceration;
  - Racking;
  - Malolactic fermentation;
  - Aged for 12 months in new French oak barrels;
  - Tartrate stabilization;
  - Bottling;
  - Bottle aging for 18 months.
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## ANALYTICAL DATA

Alcohol: 14.5%  
Total acidity: 5.5 g/L (tartaric acid)  
Volatile acidity: 0.44 g/L (acetic acid)  
Density: 0.995  
Dry extract: 32.8 g/L  
Total/Free SO<sub>2</sub>: 0.078 / 0.033 g/L  
Total sugars (as glucose): 2.78 g/L  
pH: 3.89

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