

STORIA MERLOT 2010



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.

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: 18 months in French oak

Tempo de cave: 24 months

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

Sight: Clear and bright, with an intense and deep ruby red color accompanied by pronounced legs.

Nose: A unique wine with great personality. Its 18 months in new French oak barrels provide remarkable aromatic complexity, revealing notes of tobacco, vanilla and spices in perfect harmony with nuances of red and black fruits.

Palate: The ultimate expression of the Merlot variety in the Vale dos Vinhedos terroir. It reveals ripe, velvety tannins in perfect balance with acidity, resulting in a long and persistent finish.

Link do produto:

<https://www.casavalduga.com.br/en/produtos/storia-2/?safra=merlot-2010>

Technical Information

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



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 22 days of skin maceration;
 - Racking;
 - Malolactic fermentation;
 - Aged for 18 months in new French oak barrels;
 - Tartrate stabilization;
 - bottling;
 - Bottle aging for 18 months.
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ANALYTICAL DATA

Alcohol: 14%
Total acidity: 6.1 g/L (tartaric acid)
Volatile acidity: 0.65 g/L (acetic acid)
Density: 0.994
Dry extract: 32.1 g/L
Total/Free SO₂: 0.118 / 0.036 g/L
Total sugars (as glucose): 3.65 g/L
pH: 3.32

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