

STORIA MERLOT 2018



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 18°C

Oak aging time: 20 months in French oak

Tempo de cave: Lot 1: 29 months; Lot 2: 40 months

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

Sight: Deep ruby red with edges already showing slightly tawny hues. Clear and bright. Displays pronounced legs in the glass, indicating notable alcohol content.

Nose: Strong varietal character with remarkable finesse and complexity. A mature and complete wine. The aromatic range is broad, starting with a typical base of red fruits and menthol, evolving into notes of vanilla and spices from 20 months of French oak aging. Extended bottle aging integrates fruit and maturation elements, creating a harmonious and captivating balance.

Palate: Highlights and reaffirms the virtues of the Merlot grape. Juicy initial attack, soft tannins, a warming and slightly sweet alcohol sensation, and precise structural acidity. The result is a well-balanced body that emphasizes elegance above all. Long finish marked by dried fruits and raisin notes.

Link do produto:

<https://www.casavalduga.com.br/en/produtos/storia-2/?safra=merlot-2018>

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. Grapes transported in boxes of up to 12 kg.

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- Product Code: SR500GF
 - EAN Code: 7898276970911
 - JDUN Code: 17898276970918
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VINIFICATION

- Final cluster selection;
 - Destemming of fresh grapes;
 - Cold pre-fermentation maceration for 48 hours;
 - Fermented with selected *Saccharomyces cerevisiae* yeasts;
 - Alcoholic fermentation at 24° to 25°C;
 - Manual pump-overs and délestage during 20 days of skin maceration;
 - Racking;
 - Malolactic fermentation;
 - Aged for 20 months in new French oak barrels;
 - Tartrate stabilization;
 - Bottling;
 - Bottle aging: Lot 1 - 29 months; Lot 2 - 40 months.
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ANALYTICAL DATA

- Alcohol: 14.5%
- Density: 0.996
- Dry extract: 36.9 g/L
- Total acidity: 6.6 g/L (tartaric acid)
- Volatile acidity: 0.62 g/L (acetic acid)
- Total/Free SO₂: 120.0 / 33.5 mg/L
- Total sugars (as glucose): 3.3 g/L
- pH: 3.70



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