

TERROIR MERLOT

The winemaking vocation of Família Valduga emerged in the heart of Vale dos Vinhedos, where more than a century ago it was known as Via Leopoldina, driven by the desire to prosper and extract from the soil enough to live with dignity. Respecting the terroir and understanding that each grape variety develops in a distinct way are the foundations that support the development of a great story. The constant pursuit of the true identity of each plot of land and its meticulous study drives us to seek the best results.

Understanding that the soul of the wine is connected to climate, soil, relief and the constant change of winds led to the creation of the Terroir Line, valuing the potential of each varietal grown in the main wine regions of Rio Grande do Sul. The use of a decanter for 15 to 30 minutes is recommended.

Wine style: Dry Red Wine

Varietal: Merlot

Terroir: Vale dos Vinhedos

Temperatura de serviço: 16° a 18°C

Oak aging time: 8 months in French oak

Tempo de cave: 12 months in cellar

Pairing: Aged cheeses, red meats and pasta with seasoned sauces
Aging potential of 6 to 8 years, provided it is kept under proper conditions for full evolution.

Sight: Deep and intense ruby red.

Nose: As it is a Merlot with notable maturation, the presence of aromas derived from oak is evident, such as cocoa and vanilla, accompanied by notes of blackberry and delicate menthol and coffee nuances.

Palate: Full-bodied, with soft tannins characteristic of the Merlot variety. Its moderate acidity provides balance, and its finish is long with woody notes and a touch of ripe fruit.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/597/?safra=merlot>

Technical Information

- Varietal Clone: Inra 181
 - Rootstock: 101-14
 - Training System: Vertical Shoot Positioning (VSP)
 - Density/ha: 4,000 plants
 - Pruning Type: Spur cordon
 - Bud Load/ha: 50,000
 - Viticultural Practices: Shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control
 - Harvest: Manual and selective
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- Product code: PR132GF
 - EAN code: 7898276970263
 - DUN code: 17898276970260
 - Units per box: 6 units
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VINIFICATION

- Final cluster selection
 - Destemming of fresh grapes
 - Pre-fermentation cold maceration for 48 hours
 - Use of selected yeasts *Saccharomyces cerevisiae*
 - Alcoholic fermentation at 24° to 25°C
 - Pump-overs and délestage during 12 days of skin maceration
 - Draining
 - Malolactic fermentation
 - Aging for 8 months in French oak barrels
 - Tartaric stabilization
 - Bottling
 - Bottle aging in cellar for 12 months
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ANALYTICAL DATA

- Alcohol: 13%
- Total Acidity: 6.07 g/L (tartaric acid)
- Volatile Acidity: 0.37 g/L (acetic acid)
- Density: 0.995
- Dry extract: 32.0 g/L
- Total | Free SO₂: 85.5 | 25.7 mg/L
- Total sugars (as glucose): 3.0 g/L
- pH: 3.44



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