



CAMPANHA MARSELAN 2018

DRY RED WINE

VARIETAL COMPOSITION

Marselan

GRAPES ORIGIN

Campanha Gaúcha



VINIFICATION PROCESS

The bunches are destemmed and the berries are sent to stainless steel tanks, where they remain in maceration for two to four days at 8°C. Afterwards, selected yeasts are inoculated. According to the stage of the fermentation process, open and closed pumping over are carried out, aiming a smooth extraction of the grape's polyphenolic compounds. Once the alcoholic fermentation is complete, the wine is racked and inoculated with selected lactic bacteria to initiate malolactic fermentation. Afterwards, it is centrifuged and filtered, remaining in a stainless steel tank. Finally, the wine is stabilized, filtered and bottled. The bottles remain aging in cellars for 10 months.

ALCOHOL 12,5% vol. | SUGAR 1,7 g/l | TOTAL ACIDITY 83 meq/l | pH 3,46

TASTING NOTES

- **Sight:** Ruby color with violet reflections.
- **Smell:** Aromas of fresh wild fruits, raspberry jam and menthol notes.
- **Taste:** Balanced acidity, soft tannins and an aftertaste marked by fruity aromas.

PAIRING SUGGESTIONS

Medium maturity cheeses
Light risottos
Grilled red meat

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker