



## CAMPANHA MARSELAN 2019

DRY RED WINE

### VARIETAL COMPOSITION

Marselan

### ORIGIN OF GRAPES

Campanha



### VINIFICATION PROCESS

The bunches are destemmed and the berries are sent to stainless steel tanks, where they are submitted to the pre-fermentative maceration. After the alcoholic fermentation with daily pumping over, the post-fermentative maceration occurs, followed by the descube, a spontaneous clarification and racking. Next, the malolatic fermentation begins and then the wine is stabilized, filtrated and bottled.

ALCOHOL 13% vol. | SUGAR 2,3 g/l | TOTAL ACIDITY 82 meq/l | pH 3,65

\*Data is for reference, may be suffer variations.

### TASTING NOTES

- **Sight:** Ruby color
- **Smell:** Aromas of fresh wild fruits, like cherry, blueberry, blackberry 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