

## SALTON DEMI-SEC

Demi-sec White Sparkling Wine

### VARIETAL COMPOSITION

Chardonnay  
Riesling

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

The grapejuice is extracted in low-pressure pneumatic presses. After the clarification, the must is fermented at low temperature with selected yeasts. The wine is fermented in airtight tanks (Charmat Method) at 12°C.

### ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 35,66 g/l | TOTAL ACIDITY 88,76 meq/l | pH 3,20

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

### TASTING NOTES

- **Eyes:** Bright with straw hue and greenish shades. Abundant release of carbon dioxide producing continuous chains of minute bubbles. Good foaming.
- **Nose:** Aroma of flowers and citrus fruit, green apple, toasted bread, dry yeasts and apricot.
- **Mouth:** Nice fresh flavor with great creamy smoothness.

### Pairing Suggestions

As an aperitif with canapés, mild cheese, seafood, sweets, flan and creamy desserts.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*

