

DESDE  1910

# SALTON

## SALTON MOSCATEL

SWEET WHITE SPARKLING WINE



### VARIETAL COMPOSITION

Moscato

### GRAPES ORIGIN

Serra Gaúcha



### WINEMAKING PROCESS

To obtain the base wine the bunches are destemmed, the wort is extracted in pneumatic presses and it suffers a prior clarification. Then, alcoholic fermentations occur in autoclaves. After that, it is refrigerated to stop alcoholic fermentation. Next, begins the stabilization and centrifugation and, finally, it is filtrated and bottled.

ALCOHOL 7,5% by vol. | SUGAR 65 g/l | PH 3,10 | TOTAL ACIDITY 95 meq/l

### TASTING NOTES

- **Sight:** Bright, greenish-yellow color, with abundant release of delicate bubbles
- **Smell:** Aromas of fresh fruit, such as banana, lemon and pear, as well as notes of white flowers
- **Taste:** Creamy, sweet, with a refreshing and balanced acidity

### PAIRING SUGESTIONS

Appetizers  
Blue cheeses  
Desserts

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*