

CAMPANHA MARSELAN 2019

DRY RED WINE



VARIETAL COMPOSITION

Marselan

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming of grape clusters
- Transfer of berries to stainless steel tanks
- Pre-fermentation maceration
- Alcoholic fermentation with daily pump-overs
- Post-fermentation maceration
- Racking (draining off the wine from the skins)
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Stabilization
- Filtration
- Bottling

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

TASTING NOTES

- **Sight:** Ruby color
- **Smell:** Aromas of fresh wild berries, such as cherry, blueberry, and blackberry, raspberry jam, and menthol notes
- **Taste:** Balanced acidity, soft tannins, and a finish marked by fruity aromas

PAIRING SUGESTIONS

Medium-aged cheeses
Light risottos
Grilled red meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker