

CAMPANHA MARSELAN AND TANNAT 2022

DRY RED WINE



VARIETAL COMPOSITION

75% Marselan
25% Tannat

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
- Malolactic fermentation
- Centrifugation
- Aging of the Marselan in stainless steel tanks
- Aging of the Tannat in French oak barrels for 24 months
- Blending
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 3,6 g/l | PH 3,68 | TOTAL ACIDITY 84 meq/l

TASTING NOTES

- **Sight:** Bright, ruby-colored
- **Smell:** Aromas of ripe red fruits such as strawberry, cherry, and raspberry, along with oak-derived notes like vanilla
- **Taste:** Balanced acidity, velvety tannins, and a fruity finish

PAIRING SUGESTIONS

Cheeses
Pasta
Red meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker