

Presidente



PRESIDENTE TINTO SUAVE

SWEET RED WINE

VARIETAL COMPOSITION

Blend of American grapes

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- De-stemming of the bunches
- Transfer of the berries to stainless steel tanks
- Alcoholic fermentation with daily pump-overs
- Racking
- Malolactic fermentation
- Racking (or siphoning)
- Centrifugation
- Stabilization
- Sweetening
- Filtration
- Bottling

ALCOHOL 10% by vol. | SUGAR 110 g/l | PH 3,40 | TOTAL ACIDITY 80 meq/l

TASTING NOTES

- **Sight:** Ruby color
- **Smell:** Aromas of fresh red fruits
- **Taste:** Light, with balanced sweetness and acidity and a fruity flavor.

PAIRING SUGESTIONS

Cheeses
Pasta
Red meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker