

DESDE  1910

SALTON



SALTON MOSCATEL

VINHO LICOROSO BRANCO DOCE

VARIETAL COMPOSITION

Moscato

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- De-stemming the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- Alcoholic fermentation
- Refrigeration to finish the alcoholic fermentation
- Stabilization
- Centrifugation
- Filtration
- Bottling

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