



SALTON GERAÇÕES LYVIO "SILO" SALTON 2020

DRY RED WINE

VARIETAL COMPOSITION

52% Tannat
34% Merlot
14% Cabernet Franc

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- De-stemming of bunches
- Sending the berries to stainless steel tanks
- Pre-fermentation maceration
- Alcoholic fermentation with daily pumping over
- Post-fermentation maceration
- Racking
- Spontaneous clarification
- Malolactic fermentation
- Centrifugation
- Blending
- Aging:
 - 70% in French and American oak barrels for 24 months
 - 30% in stainless steel tanks
- Stabilization
- Filtration
- Bottling

ALCOHOL 13,5% by vol. | SUGAR 2,6 g/l | PH 3,65 | TOTAL ACIDITY 84 meq/l

TASTING NOTES

- **Sight:** Ruby red color
- **Smell:** Aromas of forest fruits, such as blueberry and blackberry, dried fruits like plum and raisin, as well as spice notes, such as clove and anise
- **Taste:** Structured, with prominent tannins, balanced acidity, and a long finish

PAIRING SUGESTIONS

Aged cheeses
Stuffed pasta
Grilled red meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker