

SALTON GERAÇÕES MÁRIO SALTON 2017

DRY RED WINE



VARIETAL COMPOSITION

34% Tannat 25% Merlot
31% Marselan 10% Cabernet Sauvignon

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming the bunches
- Sending the berries to stainless steel tanks
- Pre-fermentation maceration
- Alcoholic fermentation with daily pumping over
- Post-fermentation maceration
- Separating the solid from the liquid
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Aging of Marselan in stainless steel tanks and of the blend of Tannat, Merlot, and Cabernet Sauvignon in French and American oak barrels for 24 months
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 3,1 g/l | PH 3,57 | TOTAL ACIDITY 78 meq/l

TASTING NOTES

- **Sight:** Bright, with a vivid ruby color
- **Smell:** Fine and complex aromas, with notes of candied cherries, stewed strawberries, dark chocolate, dried fruits, and pepper
- **Taste:** Balanced body, with structured acidity, soft tannins, and a long-lasting finish

PAIRING SUGESTIONS

Aged cheeses
Stuffed pasta
Roasted red and game meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker