



Malbec

Mendoza, Argentina

DRY RED WINE

VARIETAL COMPOSITION

GRAPES ORIGIN

MENDOZA|ARGENTINA

SALTON

VINHO FINO TINTO SECO

750 ml 13% vol.

VSU

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WINEMAKING PROCESS

- De-stemming of the bunches
- Transfer of the berries to stainless steel tanks
- Pre-fermentation maceration
- · Alcoholic fermentation with daily pump-overs
- Racking
- Spontaneous clarification
- Malolactic fermentation
- Centrifugation
- Aging in stainless steel tanks with French and American oak
- staves
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 3,9 g/l | PH 3,75 | TOTAL ACIDITY 73 meq/l

TASTING Notes

PAIRING

SUGESTIONS

Sight: Purple red color
Smell: Aromas of fresh red and black fruits, such as plum and blackberry, along with floral and spices notes
Taste: Balanced acidity, soft tannins, medium body, and pleasant persistence
Medium-aged cheeses Risotto with cheeses Red meats

EXPLORE NEW MATCHES!

Gregório Salton, winemaker