



## **SALTON INTENSO MERLOT 2023**

DRY RED WINE

VARIETAL COMPOSITION

Merlot

GRAPES ORIGIN

Campanha Gaúcha



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
- Racking
- Malolactic fermentation
- Centrifugation
- Aging in stainless steel tanks with French and American oak staves
- Stabilization
- Filtration
- Bottling

ALCOHOL 13,5% by vol. | SUGAR 3,5 g/l | PH 3,60 | TOTAL ACIDITY 75 meg/l

TASTING NOTES

• Sight: Ruby red color

• Smell: Aromas of fresh red fruits, such as strawberry and

raspberry, along with notes of spices and toasted

• Taste: Balanced acidity, soft tannins, medium body, and a

 $woody\ finish$ 

PAIRING SUGESTIONS Medium-aged cheeses

Risottos Red meats

> ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

> > Gregório Salton, winemaker