

SALTON PARADOXO CORTE 2021

DRY RED WINE



VARIETAL COMPOSITION

Cabernet Sauvignon
Merlot
Tannat

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
- Blending
- Aging in French and American oak barrels for 12 months
- Stabilization
- Filtration
- Bottling

ALCOHOL 13,5% by vol. | SUGAR 2,8 g/l | PH 3,66 | TOTAL ACIDITY 72 meq/l

TASTING NOTES

- **Sight:** Brilliant, with a ruby color
- **Smell:** Aromas of ripe fruits, such as plum and cherry, along with notes from aging, such as vanilla and coffee
- **Taste:** Balanced acidity, soft tannins, and a long-lasting finish

PAIRING SUGESTIONS

Cheeses
Pasta
Red meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker