

DESDE  1910

SALTON



SALTON PARADOXO MARSELAN 2020

DRY RED WINE

VARIETAL COMPOSITION

Marselan

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming of grape clusters
- Transfer of berries to stainless steel tanks
- Pre-fermentation maceration
- Alcoholic fermentation with daily pump-overs
- Racking (draining off the wine from the skins)
- Spontaneous clarification
- Malolactic fermentation
- Centrifugation
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 2,3 g/l | PH 3,65 | TOTAL ACIDITY 87 meq/l

TASTING NOTES

- **Sight:** Bright, ruby in color
- **Smell:** Aromas of ripe and stewed fruits, such as plum and strawberry, along with notes of spices
- **Taste:** Balanced acidity, soft tannins, and a fruity finish

PAIRING SUGESTIONS

Cheeses
Pasta
Red meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker