



SALTON PARADOXO MARSELAN CORTE DE SAFRAS

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
- Post-fermentation maceration
- Racking (draining off the wine from the skins)
- Spontaneous clarification
- Malolactic fermentation
- Centrifugation
- Aging in French oak barrels for different periods according to the vintage
- Blending of wines from the 2017, 2018, 2020, and 2022 vintages
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 2,5 g/l | PH 3,66 | TOTAL ACIDITY 81 meq/l

TASTING NOTES

- **Sight:** Ruby color
- **Smell:** Aromas of dried and stewed fruits, with prominent notes of dried plum, as well as balsamic, spicy, coffee, and smoky nuances
- **Taste:** Balanced acidity, soft tannins, and a long, marked finish

PAIRING SUGESTIONS

Cheeses
Pasta
Red meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker