



SALTON ROUGE ZERO ALCOHOL

SWEETENED CARBONATED GRAPE DRINK

VARIETAL COMPOSITION

Blend of red grapes

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the juice:

- De-stemming of the bunches
- Thermomaceration
- Centrifugation
- Concentration

Making the drink:

- · Mixing the juice with the other ingredients
- Stabilization
- Filtration
- Carbonation
- Bottling

ALCOHOL 0,0% by vol. | SUGAR 110 g/l | PH 3,10 | TOTAL ACIDITY 70 meg/l

TASTING NOTES

• Sight: Bordeaux color, with abundant thin bubbles

• Smell: Fruity aromas, with a predominance of grapes

• Taste: Sweet, with refreshing acidity and a pleasant

persistence

PAIRING SUGESTIONS Appetizers and salads Light dishes

Desserts

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker