

SALTON PARADOXO CORTE 2019

DRY RED WINE



COMPOSITION VARIETAL

Cabernet Sauvignon
Merlot
Tannat

ORIGIN OF GRAPES

Campanha Gaúcha



VINIFICATION PROCESS

- Destemming of clusters
- Sending the berries to stainless steel tanks
- Pre-fermentative maceration
- Alcoholic fermentation with daily pumping over
- Taking off
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Cutting
- Aging of a part of the cutting in stainless steel tanks and another part in French and American oak barrels for 12 months
- Stabilization
- Filtration
- Bottling

ANALYTICAL DATA

ALCOHOL 13% vol | SUGAR 2,6 g/l | TOTAL ACIDITY 85 meq/l | pH 3,59

TASTING NOTES

- **Sight:** Brilliant, of ruby coloration
- **Smell:** Aromas of ripe wild berries, toasted and spices such as black pepper, licorice and cloves
- **Palate:** Tasty, balanced acidity with soft and persistent tannins

Pairing Suggestions

Cheeses
Pasta
Red meat

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker