



## SALTON CLASSIC MERLOT

DRY RED WINE

### VARIETAL COMPOSITION

100% Merlot

### ORIGIN OF GRAPES

Serra Gaúcha  
Campanha



### VINIFICATION PROCESS

First, the clusters are destemmed and the berries are sent to the stainless steel tanks, where the alcoholic fermentation starts with daily pumping over. Then, the base wine is spontaneously clarified and submitted to the racking process. After that, begins the malolactic fermentation, followed by the stages of centrifugation and stabilization. Finally, it is filtrated and bottled.

### ANALYTICAL DATA

ALCOHOL 12.5% vol. | SUGAR 3.5 g/l | TOTAL ACIDITY 75 meq/l | pH 3,60

### TASTING NOTES

- **Sight:** Brilliant, with ruby coloration
- **Smell:** Fresh and fruity aromas with hints of cherry, plum and blueberry
- **Palate:** Fresh, with balanced acidity and silky tannins

### PAIRING SUGGESTIONS

Cheeses  
Pasta  
Red meat

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*