



## SALTON CLASSIC ROSÉ

Demi-Sec Rosé Wine

### VARIETAL COMPOSITION

Merlot  
Moscato

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

The bunches are de-stemmed and then pressed and clarified. The juice is kept at low temperatures until the corresponding yeasts are added, and the alcoholic fermentation process begins, where its temperature is controlled around 15°C - 17°C. Spontaneous clarification, racking, centrifugation, cutting, stabilization, filtration, and finally bottling.

### ANALYTICAL DATA

ALCOHOL 11% vol. | SUGAR 14,59 g/l | TOTAL ACIDITY 92,97 meq/l | pH 3,20  
\*Data is for reference, may be suffer variations.

### TASTING NOTES

- **Eyes:** Vivacious cherry coloring.
- **Nose:** Aromas of fresh red fruits such as strawberry, cherry, blackberry, raspberry and blackcurrant.
- **Mouth:** Delicate, balanced acidity and fruity aftertaste.

### Pairing Suggestions

Appetizers, salads, fish, and seafood.



ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*