



SALTON CLASSIC TANNAT

DRY RED WINE

VARIETAL COMPOSITION

100% Tannat

ORIGIN OF GRAPES

Serra Gaúcha
Campanha Gaúcha



VINIFICATION PROCESS

- Destemming of clusters
- Sending the berries to the stainless steel tanks
- Alcoholic fermentation with daily pumping over
- Taking off
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Stabilization
- Filtration
- Bottling

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 gooseberry and plum, as well as minty hints
- **Palate:** Fresh, with balanced acidity and silky tannins

Pairing Suggestions

Cheeses
Pasta
Red meat

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker