



SALTON DESEJO

Dry Red Wine

VARIETAL COMPOSITION

100% Merlot

ORIGIN OF GRAPES

Campanha



WINEMAKING PROCESS

After the vineyard is selected, grapes are hand-harvested and the best bunches and ripe berries are selected. The fermentation is carried out in a traditional method, with temperature control and the process of selected yeasts. When the fermentation process is over, 50% of the wine is stored for 12 months in 225-liter French oak barrels and the other 50% in new North American oak barrels. After this period in the barrels, the wine is bottled and stored for one year in our cellar.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 3,2g/l | TOTAL ACIDITY 78 meq/l | pH 3,48

**Data is for reference, may be suffer variations.*

TASTING NOTES

- **Eyes:** Intense deep purple color, with bouquet reminiscent of fruit: blueberry, raspberry, plum and raisin.
- **Nose:** Aroma of smoke, hazelnut, dried leaves, truffle, eucalyptus, black pepper.
- **Mouth:** Full on the mouth with a sweet attack, excellent tannins and lingering finish.

Pairing Suggestions

Red meat, pork ribs, boar, sheep, barbecued steak and pasta with strong sauce.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker