



## SALTON DESEJO

Dry Red Wine

### VARIETAL COMPOSITION

100% Merlot

### ORIGIN OF GRAPES

Campanha Gaúcha



### 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 3,2 g/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*