

SALTON GERAÇÕES MARIO SALTON

DRY RED WINE



VARIETAL COMPOSITION

34% Tannat
31% Marselan
25% Merlot
10% Cabernet Sauvignon

ORIGIN OF GRAPES

Campanha



VINIFICATION PROCESS

The grapes were selected from our best vineyards located in the Campanha region. After a rigorous control of sanity and maturity of the grapes harvested, they are stored at 5° C before being processed. Firstly the selection of bunches and the extraction of grape stalks are done. Afterwards, the selection of the grains and peculiar maceration at low temperature. After six days the alcoholic fermentation is started and then post-fermentative maceration process, which totalizes approximately 30 days. After the spontaneous clarification, the wine is blended and stored in new French and American oak barrels. After, the stabilization and filtration occurs and, finally, the bottling.

ALCOHOL 11,5% vol. | SUGAR 2,6 g/l | TOTAL ACIDITY 87 meq/l | pH 3,23

TASTING NOTES

- **Sight:** Bright, of vivid ruby coloration
- **Smell:** Fine and complex aromas, with hints of cherries in syrup, strawberries in jam, dark chocolate, dried fruits and pepper
- **Taste:** With a balanced body, structuring acidity, soft tannins and a long aftertaste

PAIRING SUGGESTIONS

Matured cheeses
Stuffed pasta
Roasted red meat

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker