

## SALTON GERAÇÕES MÁRIO SALTON 2017

DRY RED WINE



### VARIETAL COMPOSITION

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

### ORIGIN OF GRAPES

Campanha Gaúcha



### VINIFICATION PROCESS

- Destemming of clusters
- Sending the berries to stainless steel tanks
- Pre-fermentative maceration
- Alcoholic fermentation with daily pumping over
- Post-fermentative maceration
- Taking off
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Aging of Marselan grapes in stainless steel tanks and in French and American oak barrels of Tannat, Merlot and Cabernet Sauvignon cuts for 24 months
- Stabilization
- Filtration
- Bottling

### ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 3,1 g/l | TOTAL ACIDITY 78 meq/l | pH 3,57

### 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
- **Palate:** 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