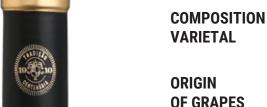


## **SALTON INTENSO CABERNET SAUVIGNON 2022**

DRY RED WINE



100% Cabernet Sauvignon

Serra Gaúcha and Campanha



VINIFICATION PROCESS

The bunches are crumbled, and the grapes are gently crushed so as not to break the seeds. The juice is sent to the fermentation tanks where the corresponding yeasts are added for alcoholic fermentation, and it is kept at temperatures not exceeding 25°C. Then it is discovered, spontaneous clarification and racking are carried out. Finally, it is stabilized, filtered, and bottled to rest in the cellar for at least six months.

ANALYTICAL DATA

ALCOHOL 13.5% vol. | SUGAR 2.1 g/l | TOTAL ACIDITY 80 meq/l | pH 3.69

TASTING NOTES

BYSALTON

VINHO FINO TINTO SECO 750 ml 13,5% vol. • **Eyes:** Bright, vivid ruby coloration.

• Nose: Fresh red fruit aromas, as strawberry and cherry, as

well as spice and coffee hints.

• Mouth: Balanced acidity, silky tannins, medium body and

fruity aftertaste.

Pairing Suggestions Medium-ripened cheeses Pasta with tomato sauce

Red meat

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker

