

DESDE  1910

SALTON



SALTON INTENSO TINTO SUAVE

SWEET RED WINE

COMPOSITION VARIETAL

Merlot
Cabernet Franc

ORIGIN OF GRAPES

Campanha



WINEMAKING PROCESS

First, the clusters are destemmed and the berries are sent to the fermentation tank where a pre-fermentative maceration occurs. Then, selected yeasts are added and the alcoholic fermentation begins with daily pumping over. After that, the wine base is spontaneously clarified, followed by the racking and malolactic fermentation. Next, it is centrifuged and matured in stainless steel tanks with French and American oak chips. Finally, the stabilization takes place, and it is sweetened before the filtration and bottling.

ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 33 g/l | TOTAL ACIDITY 81 meq/l | pH 3,56

*Data is for reference, may suffer variations.

TASTING NOTES

- **Eyes:** Bright and ruby coloration with violet nuances
- **Nose:** Aromas of fresh fruits as strawberry, raspberry and blackberry
- **Mouth** Medium bodied, sweet taste and balanced acidity

PAIRING SUGGESTIONS

Blue cheeses
Appetizers
Desserts

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker