

SALTON INTENSO CORTE TINTO SECO

FINE RED DRY WINE



COMPOSITION VARIETAL

Merlot
Tannat

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
- Taking off
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Aging in stainless steel tanks with French and American oak staves
- Stabilization
- Filtration
- Bottling

ANALYTICAL DATA

ALCOHOL 13,5% vol. | SUGAR 2.8 g/l | TOTAL ACIDITY 75 meq/l | pH 3,65

TASTING NOTES

- **Eyes:** Bright, of ruby red coloration
- **Nose:** Aromas of fresh wild berries with hints of spice, eucalyptus and mint
- **Mouth:** Medium body, velvety tannins and balanced acidity

Pairing Suggestions

Medium-ripened cheeses
Pasta with tomato sauce
Roasted red meat

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker