

SALTON INTENSO MALBEC

Dry Red Wine



VARIETAL COMPOSITION

100% Malbec

ORIGIN OF GRAPES

Mendoza, Argentina



WINEMAKING PROCESS

The bunches are crumbled, and the grapes are gently crushed to do not break the seeds. The juice is sent to the fermentation tanks, and the pre-fermentation maceration begins at low temperatures. The corresponding yeasts are added, and the fermentation process starts at a controlled temperature between 23°C and 25°C. It is then discovered that spontaneous clarification, racking, malolactic fermentation, centrifugation, stabilization, and bottling are carried out.

ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 2,2 g/l | TOTAL ACIDITY 80 meq/l | pH 3,20
***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Eyes:** Burgundy coloration with violet reflections.
- **Nose:** Fruity aromas of plum, marmalade, marmalade, dried figs and raisins, as well as balsamic and spice notes.
- **Mouth:** Velvety texture, with a subtle acidity and silky tannins.

Pairing Suggestions

Meat Pie, hard cheese, pasta with tomato sauce, and roasted red meat.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker