



VINÍCOLA SALTON

SALTON INTENSO ROSÉ

DEMI-SEC ROSÉ WINE



VARIETAL COMPOSITION

Merlot

ORIGIN OF GRAPES

Campanha



WINEMAKING PROCESS

First, the clusters are destemmed and a pre-fermentative maceration occurs for 12 hours. Then, the berries are pressed in pneumatic presses and the clarification of the must happens at low temperatures. Next, selected yeasts are added and the alcoholic fermentation begins. After that, the racking is done, followed by a centrifugation and stabilization process. Finally, it is filtrated and bottled.

ANALYTICAL DATA

ALCOHOL 12% vol. | SUGAR 15 g/l | TOTAL ACIDITY 95 meq/l | pH 3,16

*Data is for reference, may suffer variations.

TASTING NOTES

- **Eyes:** Bright cherry red coloration
- **Nose:** Fresh fruits aromas such as strawberry, cherry and raspberry, besides floral notes
- **Mouth:** Light, refreshing and balanced

PAIRING SUGGESTIONS

Canapés and salads
Fresh cheeses
Light risottos.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker