



VINÍCOLA SALTON



SALTON INTENSO ROSÉ

DEMI-SEC ROSÉ WINE

COMPOSITION VARIETAL

100% Merlot

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming of clusters
- Pre-fermentative maceration for 12 hours
- Pressing of berries in pneumatic presses
- Clarification of must at low temperatures
- Addition of selected yeasts
- Alcoholic fermentation
- Racking
- Centrifugation
- Stabilization
- Filtration
- Bottling

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 15 g/l | TOTAL ACIDITY 95 meq/l | pH 3,16

*Data is for reference, may suffer variations.

TASTING NOTES

- **Eyes:** Cherry red coloration
- **Nose:** Intense aromas of fresh wild fruits such as strawberry, cherry and raspberry
- **Mouth:** Slightly sweet, refreshing and balanced acidity

PAIRING SUGGESTIONS

Canapés and salads
Fresh cheeses
Light risottos.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker