

SALTON INTENSO CORTE TINTO SECO

FINE RED DRY WINE



COMPOSITION VARIETAL

Merlot
Tannat

ORIGIN OF GRAPES

Campanha



VINIFICATION 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. At last,, the stabilization and filtration take place and, finally, it is bottled.

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