



VINÍCOLA SALTON

SALTON INTENSO TINTO SUAVE

SWEET RED WINE



COMPOSITION VARIETAL

Merlot
Cabernet Franc

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming of clusters
- Sending the berries to the fermentation tank
- Pre-fermentative cold maceration
- Addition of selected yeasts
- Alcoholic fermentation at temperatures between 23°C and 25°C
- Taking off
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Stabilization
- Sweetening
- Filtration
- Bottling

ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 33 g/l | TOTAL ACIDITY 81 meq/l | pH 3,56

*Data is for reference, may suffer variations.

TASTING NOTES

- **Eyes:** Bright and ruby coloration with violet nuances
- **Nose:** Aromas of fresh fruits as strawberry, raspberry and blackberry
- **Mouth** Medium bodied, sweet taste and balanced acidity

PAIRING SUGGESTIONS

Blue cheeses
Appetizers
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker