



# VINÍCOLA SALTON

## SALTON PARADOXO CORTE 2019

DRY RED WINE



### COMPOSITION VARIETAL

Cabernet Sauvignon  
Merlot  
Tannat

### ORIGIN OF GRAPES

Campanha



### VINIFICATION PROCESS

Before destemming the berries, the bunches are selected manually, thus only raw materials in perfect condition are used. The must is left in contact with the solid parts in the tank at low temperature for about three days. After that, the yeast is added to start the fermentation process. The temperature is controlled throughout the process at around 25°C. Then, 50% of the wine is put into French oak barrels and the other 50%, into American oak barrels and there, it remains for six months. Next, it is stabilized, clarified, filtered and bottled. It ages for at least six months in the cellars of the winery before going to the market.

ALCOHOL 13% vol. | SUGAR 2,6 g/l | TOTAL ACIDITY 85 meq/l | pH 3,59

### TASTING NOTES

- **Sight:** Brilliant, of ruby coloration
- **Smell:** Aromas of ripe wild berries, toasted and spices such as black pepper, licorice and cloves
- **Palate:** Tasty, balanced acidity with soft and persistent tannins

### PAIRING SUGGESTIONS

Cheeses  
Pasta  
Red meat

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*