



# VINÍCOLA SALTON

## SALTON SEPTIMUM 2018

Dry Red Wine



### VARIETAL COMPOSITION

Marselan  
Merlot  
Cabernet Sauvignon  
Tannat

Alicante Bouschet  
Arinarnoa  
Cabernet Franc

### ORIGIN OF GRAPES

Campanha Gaúcha



### WINEMAKING PROCESS

- Selection of bunches in the vineyard;
- Destemming;
- Sending of grapes to the fermentation tank;
- Pre-fermentative homogenization and maceration in a tank;
- Inoculation with specific yeasts;
- Beginning of alcoholic fermentation in a tank;
- Racking for 225-liter oak barrels;
- Alcoholic fermentation sequence in a oak barrels, considering two daily pisage;
- Post-fermentative maceration in oak barrels for seven days;
- Descube for tank;
- Malolactic fermentation;
- Centrifugation;
- Racking to medium toasted and secon use French oak barrels;
- Maturation during 12 months;
- Stabilization;
- Filtration;
- Bottling.

### ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 2 g/l | TOTAL ACIDITY 84 meq/l | pH 3,45  
**\*Data is for reference, may be suffer variations.**

### TASTING NOTES

- **Sight:** Clear, bright and ruby red in color.
- **Smell:** Fresh berries aromas, like raspberry, gooseberry and, blueberry, and floral touches of cocoa, tobacco leaves, caramel, and spices.
- **Taste:** Soft tannin, balanced acidity, and prolonged aftertaste.

### Pairing Suggestions

Stuffed pasta with spicy sauces, red meat dishes and, roasted game meat.

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*