



VINÍCOLA SALTON



SALTON TALENTO 2018

DRY RED WINE

VARIETAL COMPOSITION

50% Cabernet Sauvignon
30% Merlot
20% Tannat

ORIGIN OF GRAPES

Campanha



WINEMAKING PROCESS

Grapes are hand-harvested and the best bunches and berries are selected. After a pre-fermentative maceration, the must is fermented and macerated for up to 20 days. After the spontaneous clarification the wine is stored in new medium toasted French oak barrels for a year, and then another year in our cellars.

ALCOHOL 13,5% vol. | SUGAR 3,90 g/l | TOTAL ACIDITY 67,57 meq/l | pH 3

TASTING NOTES

- **Eyes:** Clear, with intense purple color.
- **Nose:** Bouquet reminiscent of dark plum, tasted almond and raisin, small black fruit (cassis, mulberry, blueberry and raspberry), hits of violet, chocolate, eucalyptus, mushroom and nuts.
- **Mouth:** Deep eucalyptus flavor on the palate with striking soft silky tannins. Excellent fruity aftertaste and lingering finish.

PAIRING SUGGESTIONS

Red meat, pork ribs, boar, sheep, barbecued steak and pasta with strong sauce.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker