



## SALTON CLASSIC CABERNET FRANC

Dry Red Wine

### VARIETAL COMPOSITION

100% Cabernet Franc

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

Addition of selected yeasts. Fermentation temperature of 28°C. Fermentation period: 15 days. Short storage in 225-liter medium toasted North American oak barrels.

### ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 3,60 g/l | TOTAL ACIDITY 80,87 meq/l | pH 3,50

\*Data is for reference, may be suffer variations.

### TASTING NOTES

- **Eyes:** Clear, with bright purple color.
- **Nose:** Aromas reminiscent of red fruit (mulberry, raspberry, strawberry and blueberry), spices, plum, eucalyptus and nut.
- **Mouth:** Fresh and ripe flavor with medium lingering.

### Pairing Suggestions

Red meat, pasta Bolognese and aged cheese.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*