



SALTON CLASSIC CABERNET SAUVIGNON

Dry Red Wine

VARIETAL COMPOSITION

100% Cabernet Sauvignon

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Once the bagasse extraction is finished, the grapes are crushed, fermented, and macerated with selected yeasts. Alcoholic fermentation occurs at temperatures around 25°C. After that, the discovery, centrifugation, stabilization, filtration, and finally, the bottling.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 2,27 g/l | TOTAL ACIDITY 82,10 meq/l | pH 3,50

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

TASTING NOTES

- **Eyes:** Clear and intense purple color.
- **Nose:** Red and black fruit aromas, expressing notes of plum, blackberry and gooseberry, as well as notes of black and green pepper.
- **Mouth:** Persistent taste, with ripe tannins and balanced acidity.

Pairing Suggestions

Aged cheese, roasted red meat, and creamy sauce pasta.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker