



SALTON CLASSIC MERLOT

Dry Red Wine

VARIETAL COMPOSITION

100% Merlot

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

After destemming, the grapes are crushed, fermented and macerated with selected yeasts for up to 15 days. Then the wine is stored in stainless steel tanks and then for a short period in 225-liter North American oak barrels.

ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 3,97 g/l | TOTAL ACIDITY 73,19 meq/l | pH 3,57

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

TASTING NOTES

- **Eyes:** Clear wine with ruby purple color and violet shades.
- **Nose:** Aromas of wild fruit, blueberry, raspberry, chocolate and nuts.
- **Mouth:** Pleasant soft flavor of tannin, wood, excellent balance and lingering aftertaste.

Pairing Suggestions

Red meat, strong cheese, and pasta with Bolognese sauce.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker