



## SALTON CLASSIC TANNAT

Dry Red Wine

### VARIETAL COMPOSITION

100% Tannat

### ORIGIN OF GRAPES

Campanha Gaúcha



### WINEMAKING PROCESS

After destemming, the grapes are were crushed, fermented and macerated with selected yeasts for 10 days in stainless steel tanks at controlled temperature of 25°C.

### ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 3,55 g/l | TOTAL ACIDITY 78,35 meq/l | pH 3,50

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

### TASTING NOTES

- **Eyes:** Deep purple color (ripe mulberry).
- **Nose:** Aromas of smoke, chocolate, prune, vanilla and blueberry.
- **Mouth:** Soft and balanced, with very good body and lingering finish in the mouth, pronounced aftertaste of chocolate and herbs.

### Pairing Suggestions

Red meat or pork, duck, pasta and strong cheese.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

Gregório Salton, winemaker