

SALTON DEMI-SEC

Demi-sec White Sparkling Wine



COMPOSITION VARIETAL

Chardonnay
Riesling

ORIGIN OF GRAPES

Serra Gaúcha:

Chardonnay
Riesling



WINEMAKING PROCESS

The grapejuice is extracted in low-pressure pneumatic presses. After the clarification, the must is fermented at low temperature with selected yeasts. The wine is fermented in airtight tanks (Charmat Method) at 12°C.

ÁLCOHOL 11,5% vol. | SUGAR 34,5 g/l | TOTAL ACIDITY 78 meq/l | pH 3,20

TASTING NOTES

- Eyes:** Bright with straw hue and greenish shades. Abundant release of carbon dioxide producing continuous chains of minute bubbles. Good foaming.
- Nose:** Aroma of flowers and citrus fruit, green apple, toasted bread, dry yeasts and apricot. .
- Mouth:** Nice fresh flavor with great creamy smoothness.

Pairing Suggestions

As an aperitif with canapés, mild cheese, seafood, sweets, flan and creamy desserts.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker