

SALTON GERAÇÕES ANTONIO "NINI" SALTON

Dry Red Wine

VARIETAL COMPOSITION

Cabernet Sauvignon
Merlot
Cabernet Franc
Malbec

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The grapes were selected from our best vineyards located in the Serra Gaúcha region. After a rigorous control of sanity and maturity of the grapes harvested, they are stored at 5° C before being processed. Firstly the selection of bunches and the extraction of grape stalks are done. Afterwards, the selection of the grains and peculiar maceration at low temperature. After six days the alcoholic fermentation is started and then post-fermentative maceration process, which totalizes approximately 30 days. After the spontaneous clarification, the wine is blended and stored in new barrels of French oak. 12 months in new barrels of French oak in heated basement with filtered air and temperature between 12-15 ° C, moisture between 75-80%, after its bottling remaining there for one year before its expedition.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 3,79 g/l | TOTAL ACIDITY 62,3 meq/l | pH 3,68
***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Sight:** Bright intense purple colored wine.
- **Smell:** Aromas of spice, purple fruits, chocolate, vanilla, nuts, balsamic, eucalyptus, dried leaves and toasted.
- **Taste:** The palate is very full-bodied, excellent fruit and acidity with ripe tannins and a great end.

PAIRING SUGGESTIONS

Red meat, pasta Bolognese, spicy meat and game. Strong spicy foods in general.

**ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!**



Gregório Salton, winemaker