

SALTON GERAÇÕES JOSÉ BEPI SALTON

Nature White Sparkling Wine



TRADITIONAL
METHOD

VARIETAL COMPOSITION

50% Chardonnay
50% Pinot Noir

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The must is obtained by putting whole bunches into pneumatic presses, which decreases production, but improves quality. The must is then clarified spontaneously at low temperature and when it is separated from the lees, it is inoculated with selected yeasts to begin the first fermentation process.

The resulting wine is clarified and then blended, forming the base wine. The liqueur de tirage, consisting of yeasts, sugar, nutrients and clarifying agents is then added.

The wine is bottled to start the second fermentation process to make foam. Once it is completed, the sparkling wine stays in contact with the yeast for four years. After that it is packaged and delivered to the Market.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 2,3 g/l | TOTAL ACIDITY 81,5 meq/l | pH 3,31

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

TASTING NOTES

- **Sight:** With straw yellow color, it displays intense perlage—consisting of fine bubbles, which make up fine and persistent foam on the surface.
- **Smell:** Aromas reminiscent of bread yeast, tasted barley, spices, caramelized fruit and honey.
- **Taste:** Pleasant aftertaste with great creamy aromas.

PAIRING SUGGESTIONS

Canapés, especially with salmon, slightly mature cheese, like Caciocavallo and Minas, grilled vegetables served with olive oil and herbs, risottos, especially with seafood, and codfish served with fruits and vegetables, à la Gomes de Sá style.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker