

SALTON GERAÇÕES PAULO SALTON

Dry Red Wine



VARIETAL COMPOSITION

40% Cabernet Sauvignon
40% Merlot
20% Cabernet Franc

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

After being harvest, the grapes were rigorously checked for quality and ripeness and then stored at 5°C before being processed. After the selection of bunches, grapes are destemmed and the best berries are selected and macerated at low temperature. After six days the alcoholic fermentation is started and then the post-fermentative maceration process, which totals approximately 30 days. After spontaneous clarification the wine is blended and stored in new medium toasted French oak barrels for 18 months.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 2,85 g/l | TOTAL ACIDITY 71,4 meq/l | pH 3,71

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

TASTING NOTES

- **Sight:** Deep and brilliant in its coloration, it shows shades of purple and ruby.
- **Smell:** Complex bouquet with aromas of toasted almonds, nuts, tobacco and chocolate, fruit compote and black fruit (blackberry, blueberry, plum).
- **Taste:** Soft on the palate as the result of its ripe tannins and lingering aftertaste.

PAIRING SUGGESTIONS

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

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker