



SALTON INTENSO CABERNET SAUVIGNON

Dry Red Wine

VARIETAL COMPOSITION

100% Cabernet Sauvignon

ORIGIN OF GRAPES

Serra Gaúcha and
Campanha Gaúcha



WINEMAKING PROCESS

The bunches are crumbled, and the grapes are gently crushed so as not to break the seeds. The juice is sent to the fermentation tanks where the corresponding yeasts are added for alcoholic fermentation, and it is kept at temperatures not exceeding 25°C. Then it is discovered, spontaneous clarification and racking are carried out. Once the wines from the two regions have been cut, they are matured in French oak barrels for six months. Finally, it is stabilized, filtered, and bottled to rest in the cellar for at least six months.

ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 3,70 g/l | TOTAL ACIDITY 78,43 meq/l | pH 3,46

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

TASTING NOTES

- **Eyes:** Clear and intense purple color.
- **Nose:** Its aromas are fruity, expressing notes of blackberry, raspberry and plum, showing a nice balance with aromas of spices, vanilla, smoke and dried fruits.
- **Mouth:** Its tannins are ripe and soft, with good structure in the mouth.

Pairing Suggestions

Strong cheese, red meat and spicy game, pasta with red meat sauce.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker