

## SALTON INTENSO MERLOT AND TANNAT

Dry Red Wine



### VARIETAL COMPOSITION

50% Merlot  
50% Tannat

### ORIGIN OF GRAPES

Campanha Gaúcha



### WINEMAKING PROCESS

The grapes were vinified separately. Merlot: after the separation of the bagasse, the grapes are taken to the fermentation tank, where the selected yeasts are added. The fermentation and maceration time is approximately 15 days, always maintaining a temperature no higher than 25 °C. Tannat: after the separation of the bagasse, the grapes are taken to the fermentation tank selected yeasts are added. The fermentation and maceration time is approximately seven days, always maintaining a temperature no higher than 25°C. After cutting the sheep, 50% of this remains for six months in French oak barrels and 50% in North American oak barrels. As the Merlot confers fruity and floral aroma of high intensity, the Tannat provides black fruits' aroma with a powerful tannin. This combination makes Intenso wine a unique personality.

### ANALYTICAL DATA

ALCOHOL 13,5% vol. | SUGAR 3,7 g/l | TOTAL ACIDITY 64,4 meq/l | pH 3,63

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

### TASTING NOTES

- **Eyes:** Intense purple color.
- **Nose:** Aromas of black fruits, plums, cassis, blackberries, nuts, chocolate, dried leaves, eucalyptus.
- **Mouth:** Its flavor is intense with firm tannins.

### Pairing Suggestions

Red and game meat, strong cheeses and pastas with spicy sauces.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*