

SALTON PARADOXO CABERNET SAUVIGNON

Dry Red Wine



VARIETAL COMPOSITION

100% Cabernet Sauvignon

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

Once the bunches are manually selected, the berries are separated and sent to the tank where they macerate at low temperatures for about three days. Then the must is inoculated with yeasts, and the alcoholic fermentation takes place under controlled temperature of about 25°C. When the fermentation process is completed, the wine is put into North American oak barrels to mature for six months. After that it is stabilized, clarified, filtered and bottled, where it remains for at least six months stored in the cellars of the winery.

ANALYTICAL DATA

ALCOHOL 13,5% vol. | SUGAR 3,90 g/l | TOTAL ACIDITY 67,57 meq/l | pH 3,60

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

TASTING NOTES

- **Eyes:** Ruby colored with violet nuances.
- **Nose:** Notes of pepper, fresh black fruit, tobacco, dried fruit and oak emerge from its aroma, showing a pleasant balance between wine and wood.
- **Mouth:** On the palate, it has a balanced astringency with the characteristic structure of the variety, and a finish marked by oak flavors.

Pairing Suggestions

Roast beef, stuffed bell pepper, spicy pasta, especially with red meat.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker