

SALTON PARADOXO MERLOT

Dry Red Wine



VARIETAL COMPOSITION

100% Merlot

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

Before destemming the berries, the bunches are selected manually, thus only raw materials in perfect condition are used. The must is left in contact with the solid parts in the tank at low temperature for about three days, after that the yeast is added to start the fermentation process. The temperature is controlled throughout the process at around 25°C. After that the wine is put into oak barrels, 50% French and 50% American, where it remains for six months. Next it is stabilized, clarified, filtered and bottled. It ages for at least six months in the cellars of the winery before going to the Market.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 2,38 g/l | TOTAL ACIDITY 78,67 meq/l | pH 3,48

*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** Bright purple color.
- **Nose:** Its aroma has notes of ripe red fruit and balsamic fragrance, which are highlighted by the aromas obtained from the storage in oak barrels.
- **Mouth:** On the palate, it shows refreshing acidity, with ripe unctuous tannins and lingering finish.

Pairing Suggestions

Medium mature, hard cheeses, risotto with fresh mushrooms, and red meat with sauce.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker