

SALTON INTENSO TANNAT 2017

Fine Dry Red Wine



COMPOSITION VARIETAL

Tannat

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming of clusters
- Sending the berries to the fermentation tank
- Pre-fermentative cold maceration
- Addition of selected yeasts
- Alcoholic fermentation at temperatures between 23°C and 25°C
- Taking off
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Stabilization
- Filtration
- Bottling

ÁLCOHOL 12,5% vol. | SUGAR 3,2 g/l | TOTAL ACIDITY 87 meq/l | pH 3,40

TASTING NOTES

- **Eyes:** Brilliant and ruby coloration with violet nuances.
- **Nose:** Aromas of small fresh fruits such as blackberry and gooseberry, besides subtle notes of green pepper, eucalyptus and fine herbs.
- **Mouth:** Medium bodied, nice tannins, balanced acidity and prolonged end of mouth.

Pairing Suggestions

Matured cheeses.
Spicy risottos.
Pasta with red sauces.
Roasted red meats.
Game meat.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker