

# CHALISE



## CHALISE TINTO SECO

Dry Red Wine

### VARIETAL COMPOSITION

Isabel  
Concord  
Seibel

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

After grapes are crushed, the juice is fermented in contact with the skins with selected yeast. The wine is clarified and filtered before being bottled.

### ANALYTICAL DATA

ALCOHOL 10,5% vol. | SUGAR 2,58 g/l | TOTAL ACIDITY 94,63 meq/l | pH 3,37

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

### TASTING NOTES

- **Eyes:** Clear, bright purple color, violet shades.
- **Nose:** Aroma of strawberry and raspberry.
- **Mouth:** Soft flavor with lingering finish.

### Pairing Suggestions

Red meat, grilled steak, pasta Bolognese, strong cheese and pine nut.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*