

SALTON ÉVIDENCE

Brut White Sparkling Wine

VARIETAL COMPOSITION

Chardonnay
Pino! Noir

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Wine made from the run-free must extracted in pneumatic presses and fermented at low temperature with selected yeasts. 20% of this must was fermented and stored with selected yeasts in French oak barrels for six months. The wines were produced and stored separately. Before the second fermentation, they were blended paying special attention to the aroma, structure for aging and flavor harmony. Second fermentation within the bottle (Champe-noise Method) at 10°C keeping it yeasts for 12 months.

ANALYTICAL DATA

ÁLCOHOL 11,5% vol. | SUGAR 11,06 g/l | TOTAL ACIDITY 83,33 meq/l | pH 3,29

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

TASTING NOTES

- **Eyes:** Straw-yellow color with gold shades.
- **Nose:** Aroma of toasted bread, delicate fragrance of yeasts, citrus fruit, apple, wild flowers and vanilla.
- **Mouth:** Elegant on the palate, harmonious, creamy with good body, velvety with hints of acacia, honey and ripe hay.

Pairing Suggestions

As an aperitif, seafood, shellfish, poultry with truffles.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!



TRADITIONAL
METHOD

Gregório Salton, winemaker