

CHALISE



CHALISE TINTO SUAVE

Sweet 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 53,28 g/l | TOTAL ACIDITY 91,50 meq/l | pH 3,34

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

TASTING NOTES

- **Eyes:** 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