

## CLASSIC TANNAT

DRY RED WINE



### VARIETAL COMPOSITION

Tannat

### GRAPES ORIGIN

Campanha Gaúcha  
Serra Gaúcha



### WINEMAKING PROCESS

First, the clusters are destemmed and the berries are sent to the stainless steel tanks, where the alcoholic fermentation starts with daily pumping over. Then, the base wine is spontaneously clarified and submitted to the racking process. After that, begins the malolactic fermentation, followed by the stages of centrifugation and stabilization. Finally, it is filtrated and bottled.

ALCOHOL 13% by vol. | SUGAR 3,5 g/l | PH 3,60 | TOTAL ACIDITY 75 meq/l

### TASTING NOTES

- **Sight:** Brilliant, with ruby coloration
- **Smell:** Fresh and fruity aromas with hints of gooseberry and plum, as well as minty hints
- **Taste:** Fresh, with balanced acidity and silky tannins

### PAIRING SUGESTIONS

Cheeses  
Pasta  
Red meat

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*