

DESDE  1910

# SALTON

## SALTON SÉRIES MOSCATEL

MOSCATEL SPARKLING WINE



### VARIETAL COMPOSITION

Moscato

### GRAPES ORIGIN

Serra Gaúcha



### WINEMAKING PROCESS

First, the clusters are destemmed and the berries are pressed in pneumatic presses. Then, the clarification of the must happens at low temperatures and selected yeasts are added in order to start the alcoholic fermentation. After that, it is centrifuged and stabilized, so it can finally, be filtrated and bottled.

ALCOHOL 7,5% by vol. | SUGAR 80 g/l | PH 3,10 | TOTAL ACIDITY 90 meq/l

### TASTING NOTES

- **Sight:** Straw yellow with greenish tones, it presents abundant and delicate bubbles that form an intense white foam
- **Smell:** It presents fruity notes of peach, lemon, pineapple, litchi, and floral notes of roses, jasmine and orange flower
- **Taste:** Its flavour is pleasant, with perfect balance between acidity and sugar

### PAIRING SUGESTIONS

Fruits  
Dessert with cream, milk or white chocolate,  
or simply as an appetizer

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*