



CLASSIC TANNAT

DRY RED WINE

VARIETAL COMPOSITION

Tannat

GRAPES ORIGIN

Campanha Gaúcha
Serra Gaúcha



WINEMAKING PROCESS

- Destemming the bunches
- Sending the berries to stainless steel tanks
- Alcoholic fermentation with daily pumping over
- Separating the solid from the liquid
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Stabilisation
- Filtration
- Bottling

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

TASTING NOTES

- **Sight:** Bright, ruby color
- **Smell:** Fresh and fruity aromas, with notes of redcurrant and plum, as well as menthol notes
- **Taste:** Fresh, with balanced acidity and silky tannins

PAIRING SUGESTIONS

Cheese
Pasta
Red meat

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker