Presidente



PRESIDENTE TINTO SUAVE

SWEET RED WINE

VARIETAL COMPOSITION

American grapes

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- · De-stemming of the bunches
- · Transfer of the berries to stainless steel tanks
- · Alcoholic fermentation with daily pump-overs
- Racking
- Spontaneous clarification
- Racking (or siphoning)
- Malolactic fermentation
- Centrifugation
- Stabilization
- Sweetening
- Filtration
- Bottling

ALCOHOL 10% by vol. | SUGAR 110 g/l | PH 3,35 | TOTAL ACIDITY 90 meg/l

TASTING NOTES

• Sight: Ruby color

• Smell: Aromas of fresh red fruits

• Taste: Light, sweet, and fruity in flavour

PAIRING SUGESTIONS

Cheeses Pasta Red meats

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker