



SALTON INTENSO CABERNET SAUVIGNON 2023

DRY RED WINE

VARIETAL COMPOSITION

Cabernet Sauvignon

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- · Bunches de-stemming
- · Sending the grapes to stainless steel tanks
- · Pre-fermentation maceration
- · Alcoholic fermentation with daily pump-overs
- Racking
- · Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Aging in stainless steel tanks with French and American oak staves
- Stabilization
- Filtration
- Bottling

ALCOHOL 13,5% by vol. | SUGAR 3,5 g/l | PH 3,80 | TOTAL ACIDITY 70 meq/l

TASTING NOTES

• Sight: Ruby red color

• Smell: Aromas of fresh black fruits, such as plum and

blueberry, along with notes of eucalyptus, cocoa, black

pepper, and toasted

• Taste: Balanced acidity, velvety tannins, medium body, and a

persistent finish

PAIRING SUGESTIONS Medium-aged cheeses

Risottos Red meats

> ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

> > Gregório Salton, winemaker