

DESDE  1910

SALTON



SALTON INTENSO CORTE TINTO SUAVE

SWEET RED WINE

VARIETAL COMPOSITION

Merlot
Cabernet Franc

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- De-stemming of the bunches
- Transfer of the berries to stainless steel tanks
- Pre-fermentation maceration
- Alcoholic fermentation with daily pump-overs
- Racking
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Blending
- Aging in stainless steel tanks with French and American oak staves
- Stabilization
- Sweetening
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 35 g/l | PH 3,65 | TOTAL ACIDITY 80 meq/l

TASTING NOTES

- **Sight:** Ruby red color
- **Smell:** Aromas of small fruits, such as cherry and strawberry, along with menthol and toasted notes
- **Taste:** Medium body, with a pleasant balance between sweetness and acidity

PAIRING SUGGESTIONS

Blue chesses
Pizzas
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker