

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 30 g/l | PH 3,55 | TOTAL ACIDITY 75 meq/l

TASTING NOTES

- **Sight:** Brilliant, with a ruby red color
- **Smell:** Aromas of small fresh fruits, such as currant, strawberry, and blackberry, along with notes of toast
- **Taste:** Medium body, sweet taste, and balanced acidity

PAIRING SUGESTIONS

Blue chesses
Pizzas
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker