

DESDE  1910

SALTON

SALTON PARADOXO CORTE 2022

DRY RED WINE



VARIETAL COMPOSITION

Merlot
Cabernet Franc
Marselan

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
- Post-fermentation maceration
- Racking
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Blending
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 2,6 g/l | PH 3,78 | TOTAL ACIDITY 73 meq/l

TASTING NOTES

- **Sight:** Brilliant, with a ruby color
- **Smell:** Aromas of ripe wild fruits, such as raspberry, plum, and blueberry
- **Taste:** With balanced acidity, soft tannins, and a fruity finish

PAIRING SUGESTIONS

Pizzas
Pasta with light sauces
Grilled red meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker