

SINCE  1910

FAMÍLIA SALTON

SALTON IP CAMPANHA GAÚCHA VINHEDO DA LEBRE - CABERNET SAUVIGNON 2022

DRY RED WINE



VARIETAL COMPOSITION

Cabernet Sauvignon

ORIGIN OF GRAPES

Campanha



WINEMAKING PROCESS

- Destemming the bunches
- Sending the berries to stainless steel tanks
- Pre-fermentation maceration
- Alcoholic fermentation with daily pumping over
- Post-fermentation maceration
- Separating the solid from the liquid
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Maturation in French and American oak barrels for 9 months
- Stabilization
- Filtration
- Bottling

ALCOHOL 14,5% vol. | SUGAR 3,6 g/l | TOTAL ACIDITY 79 meq/l | pH 3,71

**Data is for reference, may be suffer variations.*

TASTING NOTES

- **Sight:** Ruby red color
- **Smell:** Aromas of red fruits such as strawberries and raspberries, as well as floral and spicy notes such as licorice, black pepper and bay leaf.
- **Taste:** Elegant, with balanced acidity, alcohol and tannins, and a pleasant persistence

PAIRING SUGGESTIONS

Cheese and salami
Stuffed pasta
Roasted red meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker