

DOMENICO

*Reserva da Família
Salton*



CAMPANHA TANNAT 2020

DRY RED WINE

VARIETAL COMPOSITION

Tannat

ORIGIN OF GRAPES

Campanha



VINIFICATION PROCESS

The bunches are destemmed, and the berries are sent to stainless steel tanks, where they remain in maceration for two to four days at 8°C. Afterwards, selected yeasts are inoculated. According to the stage of the fermentation process, open and closed pumping over is carried out, aiming a smooth extraction of the grape's polyphenolic compounds. Once the alcoholic fermentation is complete, the wine is racked and inoculated with selected lactic bacteria to initiate malolactic fermentation. Afterwards, it is centrifuged and filtered, remaining in a stainless-steel tank. Finally, the wine is stabilized, filtered, and bottled. The bottles remain aging in cellars for 10 months.

ALCOHOL 13% vol. | SUGAR 2,5 g/l | pH 3,59 | TOTAL ACIDITY 88 meq/l

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

TASTING NOTES

- **Sight:** Ruby color with violet reflections.
- **Smell:** Aromas of fresh fruits, like blackberry, strawberry cherry and blueberry, and minty notes.
- **Taste:** Balanced acidity, soft tannins and an aftertaste marked by fruity aromas.

PAIRING SUGGESTIONS

Maturity cheeses
Stuffed pasta
Grilled red meat

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker