

SINCE  1910

FAMÍLIA SALTON

SALTON INTENSO CABERNET SAUVIGNON 2022

DRY RED WINE



COMPOSITION VARIETAL

100% Cabernet Sauvignon

ORIGIN OF GRAPES

Serra Gaúcha and
Campanha



VINIFICATION PROCESS

The bunches are crumbled, and the grapes are gently crushed so as not to break the seeds. The juice is sent to the fermentation tanks where the corresponding yeasts are added for alcoholic fermentation, and it is kept at temperatures not exceeding 25°C. Then it is discovered, spontaneous clarification and racking are carried out. Finally, it is stabilized, filtered, and bottled to rest in the cellar for at least six months.

ANALYTICAL DATA

ALCOHOL 13.5% vol. | SUGAR 2.1 g/l | TOTAL ACIDITY 80 meq/l | pH 3.69

TASTING NOTES

- **Eyes:** Bright, vivid ruby coloration.
- **Nose:** Fresh red fruit aromas, as strawberry and cherry, as well as spice and coffee hints.
- **Mouth:** Balanced acidity, silky tannins, medium body and fruity aftertaste.

Pairing Suggestions

Medium-ripened cheeses
Pasta with tomato sauce
Red meat

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker