



# VINÍCOLA SALTON

## SALTON SEPTIMUM 2018

DRY RED WINE



### VARIETAL COMPOSITION

Marselan  
Merlot  
Cabernet Sauvignon  
Tannat

Alicante Bouschet  
Arinarnoa  
Cabernet Franc

### ORIGIN OF GRAPES

Campanha



### WINEMAKING PROCESS

After the best berries of the seven varieties that form the blend are selected, they are homogenized and macerated in tank at 10°C for 5 days. Then the yeast is added to the must and put into 225-liter oak barrels, where it ferments for 15 days. Pisage is carried out on a daily basis, consisting of submerging solid parts in the fermentation liquid, increasing the extraction of polyphenolic compounds from grapes. After the fermentation process, the wine is stored in new French oak barrels, where it remains for a year to mature. Next, it is clarified and stabilized to finally be bottled, where it is stored for one year in the cellars of the winery.

ALCOHOL 13% vol. | SUGAR 2 g/l | TOTAL ACIDITY 84 meq/l | pH 3,45

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

### TASTING NOTES

- **Sight:** Clear, bright and ruby red in color.
- **Smell:** Fresh berries aromas, like raspberry, gooseberry and, blueberry, and floral touches of cocoa, tobacco leaves, caramel, and spices.
- **Taste:** Soft tannin, balanced acidity, and prolonged aftertaste.

### PAIRING SUGGESTIONS

Stuffed pasta with spicy sauces  
Red meat dishes and  
Roasted game meat

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*