

SALTON INTENSO CABERNET FRANC

Dry Red Wine



COMPOSITION VARIETAL

100% Cabernet Franc

ORIGIN OF GRAPES

Serra Gaúcha
Campanha Gaúcha



WINEMAKING PROCESS

- Destemming
- Berries are slightly crushed, without breaking the seeds
- Juice is put into fermentation tanks
- Addition of selected yeasts and nutrients
- Alcoholic fermentation at a temperature of up to 25°C
- Devatting
- Spontaneous clarification
- Racking
- Stabilization
- Filtration
- Bottling

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 1,6 g/l | TOTAL ACIDITY 70 meq/l | pH 3,54

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

TASTING NOTES

- **Eyes:** Bright ruby colored.
- **Nose:** Intense aromas with notes of pepper, fresh red fruit, eucalyptus, spices and nuances of pizarine translated into aromas of green bell pepper.
- **Mouth:** Its delicate acidity and silky tannins highlight the liveliness characteristics of this variety.

Pairing Suggestions

Dishes with spicy meat, pasta with tomato sauce, and stuffed bell pepper.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker