

SALTON SÉRIES MOSCATEL

MOSCATEL SPARKLING WINE



VARIETAL COMPOSITION

Moscato

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

To obtain the base wine the bunches are destemmed, the wort is extracted in pneumatic presses and it suffers a prior clarification. Then, alcoholic fermentations occur in autoclaves. After that, it is refrigerated to stop alcoholic fermentation. Next, begins the stabilization and centrifugation and, finally, it is filtrated and bottled.

ALCOHOL 7,5% by vol. | SUGAR 75 g/l | PH 3,10 | TOTAL ACIDITY 95 meq/l

TASTING NOTES

- **Sight:** Bright, greenish-yellow color, with abundant release of delicate bubbles
- **Smell:** Aromas of fresh fruit, such as peach, lemon and pineapple, as well as hints of orange blossom.
- **Taste:** Creamy, sweet, with a refreshing and balanced acidity

PAIRING SUGESTIONS

Appetizers
Blue cheeses
Desserts

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker