

## CLASSIC CABERNET SAUVIGNON

DRY RED WINE



### VARIETAL COMPOSITION

Cabernet Sauvignon

### GRAPES ORIGIN

Campanha Gaúcha  
Serra Gaúcha



### WINEMAKING PROCESS

- Destemming the bunches
- Sending the berries to stainless steel tanks
- Alcoholic fermentation with daily pumping over
- Separating the solid from the liquid
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Stabilisation
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 3,5 g/l | PH 3,60 | TOTAL ACIDITY 75 meq/l

### TASTING NOTES

- **Sight:** Bright, ruby color
- **Smell:** Fresh and fruity aromas, with notes of cherry and cassis, as well as hints of bell pepper
- **Taste:** Fresh, with balanced acidity and silky tannins

### PAIRING SUGESTIONS

Cheese  
Pasta  
Red meat

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*