

DESDE  1910

SALTON



SALTON DESEJO 2020

DRY RED WINE

VARIETAL COMPOSITION

Merlot

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- De-stemming of the bunches
- Transfer of the berries to stainless steel tanks
- Pre-fermentation maceration
- Alcoholic fermentation with daily pumping over
- Post-fermentation maceration
- Racking
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Aging in American and French oak barrels for 12 months
- Stabilization
- Filtration
- Bottling

ALCOHOL 14% by vol. | SUGAR 2,2 g/l | PH 3,64 | TOTAL ACIDITY 86 meq/l

TASTING NOTES

- **Sight:** Vivid ruby color
- **Smell:** Aromas of ripe and preserved fruits, such as plum and cherry, along with hints of spices, especially vanilla
- **Taste:** Full-bodied, with velvety tannins, balanced acidity, and a long-lasting finish

PAIRING SUGGESTIONS

Aged cheeses
Stuffed pasta
Grilled red meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker