

SINCE  1910

FAMÍLIA SALTON



SALTON OURO MOSCATEL

SWEET WHITE SPARKLING WINE

COMPOSITION VARIETAL

Moscato

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

After the initial process of destemming, the wort is extracted in pneumatic presses and suffers a prior clarification. Then, blended and the alcoholic fermentations occurs. Next, it is refrigerated so as to interrupt alcoholic fermentation. It is then stabilized and centrifugated, followed by the addition of the "liquer d'expedition". Finally, it is filtrated and bottled.

ALCOHOL 7,5% VOL. | SUGAR 55 G/L | PH 3,15 | TOTAL ACIDITY 100 MEQ/L

TASTING NOTES

- **SIGHT:** Greenish-yellow color with abundant thin bubbles
- **SMELL:** Aromas of citrus fruits and white-pulp fruits such as pears and apples, as well as floral notes
- **TASTE:** Sweet, with refreshing acidity and pleasant creaminess

PAIRING SUGGESTIONS

Salads
Sweet and sour dishes
Desserts

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker