

SALTON ATOS LICOROSO CHARDONNAY

FORTIFIED WHITE WINE



VARIETAL COMPOSITION

Chardonnay

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- De-stemming of the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- Partial alcoholic fermentation
- Fortification by the addition of potable ethyl alcohol
- Centrifugation
- Maturation in French oak barrels
- Blend of wines with different aging periods
- Stabilization
- Filtration
- Bottling

ALCOHOL 16% by vol. | SUGAR 135 g/l | PH 3,10 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Golden yellow color with amber highlights
- **Smell:** Aromas of candied fruits, dried fruits such as walnuts and hazelnuts, along with notes of honey and vanilla
- **Taste:** Balanced between sweetness and acidity, with a pleasant persistence

PAIRING SUGESTIONS

Desserts
Chocolates
Blue chesses

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker