

## SALTON PARADOXO CHARDONNAY 2024

DRY WHITE WINE



### VARIETAL COMPOSITION

Chardonnay

### GRAPES ORIGIN

Campanha Gaúcha



### WINEMAKING PROCESS

- De-stemming of the bunches
- Extraction of the must in pneumatic presses
- Preliminary clarification
- Alcoholic fermentation in stainless steel tanks and French oak barrels
- Blend:
  - 80% of the portion that remained in stainless steel tanks
  - 20% of the portion that aged in barrels for 9 months
- Centrifugation
- Stabilization
- Filtration
- Bottling

ALCOHOL 12,5% by vol. | SUGAR 1,7 g/l | PH 3,23 | TOTAL ACIDITY 88 meq/l

### TASTING NOTES

- **Sight:** Brilliant, with a straw-yellow color
- **Smell:** Aromas of fresh fruits, with emphasis on pineapple, peach and lemon, along with notes of vanilla and honey
- **Taste:** Engaging, refreshing, with a fruity finish

### PAIRING SUGESTIONS

Cheeses  
Light pasta  
White meats

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

Gregório Salton, winemaker