

## SALTON PARADOXO CHARDONNAY 2025

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:
  - 75% of the portion that remained in stainless steel tanks
  - 25% of the portion that aged in barrels for 9 months
- Centrifugation
- Stabilization
- Filtration
- Bottling

ALCOHOL 12,5% by vol. | SUGAR 1,5 g/l | PH 3,23 | TOTAL ACIDITY 84 meq/l

### TASTING NOTES

- **Sight:** Brilliant, with a straw-yellow color
- **Smell:** Fresh fruit aromas, highlighting pineapple, lime, and peach, along with notes of coconut and vanilla.
- **Taste:** Engaging, refreshing, with a fruity finish

### PAIRING SUGESTIONS

Cheeses  
Light pasta  
White meats

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*