

SALTON PARADOXO PINOT NOIR 2020

DRY RED WINE

VARIETAL COMPOSITION

Pinot Noir

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 pump-overs
- Post-fermentation maceration
- Racking
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Aging in French and American oak barrels for 12 months
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 3,4 g/l | PH 3,51 | TOTAL ACIDITY 87 meq/l

TASTING NOTES

- **Sight:** Bright, delicate garnet color
- **Smell:** Aromas of red fruit compote, such as strawberries and cherries, as well as hints of spices, such as black pepper, cloves and cinnamon
- **Taste:** Balanced acidity, silky tannins and an aftertaste marked by notes of oak

PAIRING SUGGESTIONS

Mild cheeses
Risottos
Grilled meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

