



SALTON PARADOXO SAUVIGNON BLANC 2025

DRY WHITE WINE

VARIETAL COMPOSITION

Sauvignon Blanc

GRAPES ORIGIN

Valle Central, Chile

WINEMAKING PROCESS

- Destemming of grape clusters
- Extraction of the must in pneumatic presses
- Preliminary clarification
- Alcoholic fermentation
- Centrifugation
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 1,5 g/l | PH 3,02 | TOTAL ACIDITY 80 meq/l

TASTING NOTES

- **Sight:** Brilliant, straw-yellow in color
- **Smell:** Aromas of fresh citrus fruits, along with notes of herbs and asparagus
- **Taste:** Fresh and juicy, with a medium body and herbal character

PAIRING SUGESTIONS

Cheeses
Risottos
White meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker