



SALTON PARADOXO SAUVIGNON BLANC 2026

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 12,5% by vol. | SUGAR 1,4 g/l | PH 3,09 | TOTAL ACIDITY 81 meq/l

TASTING NOTES

- **Sight:** Brilliant, straw-yellow in color
- **Smell:** Fresh citrus fruit aromas, complemented by pleasant notes of tropical fruits
- **Taste:** Fresh and juicy, with a medium body and a distinctive fruity character

PAIRING SUGESTIONS

Cheeses
Risottos
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker