



SALTON PARADOXO TANNAT 2021

DRY RED WINE

VARIETAL COMPOSITION

Tannat

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming of grape clusters
- Transfer of berries to stainless steel tanks
- Pre-fermentation maceration
- Alcoholic fermentation with daily pump-overs
- Racking (draining off the wine from the skins)
- Spontaneous clarification
- Malolactic fermentation
- Centrifugation
- Stabilization
- Filtration
- Bottling

ALCOHOL 13,5% by vol. | SUGAR 2,8 g/l | PH 3,66 | TOTAL ACIDITY 80 meq/l

TASTING NOTES

- **Sight:** Bright, ruby in color
- **Smell:** Aromas of ripe wild berries, such as blackberry and blueberry, along with floral and eucalyptus notes
- **Taste:** Balanced acidity, soft tannins, and a long finish

PAIRING SUGESTIONS

Cheeses
Pasta
Red meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker