



## SALTON PARADOXO TANNAT CORTE DE SAFRAS

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
- Post-fermentation maceration
- Racking (draining off the wine from the skins)
- Spontaneous clarification
- Racking (wine transfer)
- Malolactic fermentation
- Centrifugation
- Aging in French oak barrels for different periods according to the vintage
- Blending of wines from the 2017, 2018, 2019, 2020, and 2021 vintages
- Stabilization
- Filtration
- Bottling

ALCOHOL 13,5% by vol. | SUGAR 3,2 g/l | PH 3,58 | TOTAL ACIDITY 89 meq/l

### TASTING NOTES

- **Sight:** Ruby color with violet reflections
- **Smell:** Aromas of forest fruits such as blackberry and blueberry, along with notes of mint, chocolate, and smoke
- **Taste:** Balanced acidity, pronounced tannins, and a long, persistent finish

### PAIRING SUGESTIONS

Cheeses  
Pasta  
Red meats

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

Gregório Salton, winemaker