



## SALTON ATOS LICOROSO CHARDONNAY

FORTIFIED WHITE WINE

### COMPOSITION VARIETAL

Chardonnay

### ORIGIN OF GRAPES

Campanha



### WINEMAKING PROCESS

First, the bunches are destemmed and the must is extracted in pneumatic presses. After that, a prior clarification occurs and it is followed by a partial alcoholic fermentation. Next, the fortification of the base wine happens as potable ethylic alcohol is added. Following that, the centrifugation begins and, after that, the wine is aged in French oak barrels. The cut is made with different periods of aging. Finally, it is stabilized, filtrated and bottled.

### ANALYTICAL DATA

ALCOHOL 16% VOL. | SUGAR 135 G/L | PH 3,10 | TOTAL ACIDITY 90 MEQ/L

**\*Data is for reference, may be suffer variations.**

### TASTING NOTES

- **Eyes:** Golden yellow color with amber highlights.
- **Nose:** Aromas of crystallized fruits, nuts, such as hazelnuts and walnuts, besides notes of honey and vanilla.
- **Mouth:** Balanced between sweetness and acidity, with pleasant persistence

### PAIRING SUGGESTIONS

Desserts  
Chocolates  
Blue cheeses

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*