

## SALTON INTENSO LICOROSO

Sweet Liqueur White Wine



### VARIETAL COMPOSITION

100% Chardonnay

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

After the juice is extracted from the grapes by crushing them, the must is clarified and a small fermentation process take place producing alcohol. The product is stored in French oak barrels used for a second time. After a year, half its content is drawn from the barrel which is then filled up with fresh must extracted on the current year (solera method). Then the liqueur is filtered and bottled.

### ANALYTICAL DATA

ÁLCOHOL 15% vol. | SUGAR 147,97 g/l | TOTAL ACIDITY 88,73 meq/l | pH 3,20

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

### TASTING NOTES

- **Eyes:** Featuring gold yellow color
- **Nose:** Nut, honey, vanilla, chocolate and citrus flower aromas.
- **Mouth:** It has intense lingering finish reminiscent of almonds and dry fruit.

### Pairing Suggestions

All kinds of sweet desserts, including cakes, mousses, cream, fruit in syrup, candied fruit and ice cream. It also pairs well with FoieGras, cheese such as Roquefort and Gorgonzola.

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*