

SALTON PARADOXO CHARDONNAY

Fine Dry White Wine

VARIETAL COMPOSITION

100% Chardonnay

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

The must is obtained by the pressing of the bunches on pneumatic presses. Therefore, it is clarified at low temperatures. With the clean must, the alcoholic fermentation is initiated with the addition of selected yeasts. 20% of the must is sent to French oak barrels to continue with the fermentation. The remaining must continues with the process in the tanks. Finally, the cut is done, followed by stabilization, filtration and bottling.

ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 2,28 g/l | TOTAL ACIDITY 72,04 meq/l | pH 3,30

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

TASTING NOTES

- **Eyes:** Bright and straw yellow colored with greenish reflections.
- **Nose:** Delicate aromas of ripe fruits such as pineapple, apricot and peach, enriched with notes of vanilla and white chocolate.
- **Mouth:** Balanced, fresh and with prolonged end of mouth.

Pairing Suggestions

Cheeses, grilled vegetables, pasta with light sauces, roasted fish, and grilled white meat.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

