

## SALTON PARADOXO PINOT NOIR

Fine Dry Red Wine



### VARIETAL COMPOSITION

100% Pinot Noir

### ORIGIN OF GRAPES

Campanha Gaúcha



### WINEMAKING PROCESS

Once the bunches are manually selected, the berries separated and sent to the tank where they macerate under temperatures between 10 and 12° C for about five days. After this period, the grapes are pressed and the must will continue the fermentation process into 225 liter French oak barrels. With a spontaneous clarification process, the wine remains in the barrel for one year and it is finally bottled.

### ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 2,03 g/l | TOTAL ACIDITY 85,09 meq/l | pH 3,29

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

### TASTING NOTES

- **Eyes:** Clear purple color.
- **Nose:** Aromas of spices, toast, raspberry, strawberry, blueberries, nuts, coffee and chocolate.
- **Mouth:** The flavor is slightly acidic with soft tannins.

### Pairing Suggestions

Lean meat, especially chicken, game meat, river fish, salmon, trout, white cheeses (Camembert and Brie), pizzas and pastas with a light sauce.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*