

DESDE  1910

SALTON

SALTON PARADOXO PINOT NOIR 2020

DRY RED WINE

VARIETAL COMPOSITION

Pinot Noir

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

The process begins with destemming the bunches. The berries are then sent to stainless steel tanks for pre-fermentation maceration. After that, the alcoholic fermentation process begins, with daily pumping over. Once this process is complete, post-fermentation maceration takes place and decubation is carried out. Spontaneous clarification then takes place, followed by racking, malolactic fermentation and centrifugation. The liquid is then placed in American and French oak barrels to mature for a period of 12 months. Finally, it is stabilized, filtered and bottled.

ALCOHOL 13% vol. | SUGAR 3,4 g/l | PH 3,51 | TOTAL ACIDITY 87 meq/l

TASTING NOTES

- **Sight:** Bright, delicate garnet color
- **Smell:** Aromas of red fruit compote, such as strawberries and cherries, as well as hints of spices, such as black pepper, cloves and cinnamon
- **Taste:** Balanced acidity, silky tannins and an aftertaste marked by notes of oak

PAIRING SUGESTIONS

Soft cheeses
Risottos
Grilled meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

