



## EL SALVAJE MALBEC 2014

*Salvaje embodies Malbec in its most natural form. An expressive wine that comes from the unique terroir in the Uco Valley in Mendoza, Argentina, every powerful bottle pays tribute to the rich landscape and native flora and fauna of the region. In Spanish, Salvaje means Wild.*

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VARIETY: 100% Malbec.

VINTAGE: 2014

REGION: Los Chacayes, Tunuyán, Valle de Uco - Mendoza.

ALTITUDE: 1.280 m.a.s.l

SOIL: Sandy loamy on the surface, deeper it's stony with calcareous lines.

HARVEST: April 19th - Hand harvested in 18 Kg. crates.

ELABORATION: Fermented in concrete vats.

AGING: 30% in second used French oak barrels during 12 months. Remaining wine placed in concrete vats.

YIELD: 10,000 kgs/ha

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ALCOHOL: 14,2 % vol.

TOTAL ACIDITY: 5,95 g/l

VOLATILE ACIDITY: 0,46 g/l

PH: 3,68

RESIDUAL SUGAR: Less than 2g/lt

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**Tim  
Atkin** MW

93 pts.



**Decanter**

92 pts.

**JAMESSUCKLING.COM**

91 pts.

*"The 2014s from this pioneering new real estate and hotel project won't be released for a while, but they are every bit as good as the 2013s. Spicy and aromatic, with the sort of aromas you find in the garrigue of the Languedoc, this is peppery, intense and refresh with understated oak. 2017-21"*