



EL SALVAJE - BLEND DE BLANCS 2017

This wine is the essence of freshness, both in the nose and in the mouth. A white wine with a strong acidity, fruity in the mouth that represents the Torrontés, a particular structure of Chardonnay, and fermentation and ageing of Sauvignon Blanc.

VARIETY: 66% Sauvignon Blanc, 17% Torrontés and 17% Chardonnay.

VINTAGE: 2017.

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

ALTITUDE: 1,300 m.a.s.l.

SOIL: Presence of soils with 30 cm horizon, then in deep stony soil, aphanitic and phaneritic stones, 5% presence of calcium carbonate.

HARVEST: Mid February and first weeks of March - Night hand harvest in 18 kg plastic crates.

AGING: Sauvignon Blanc in concrete eggs without epoxy. Chardonnay and Torrontés in forth-use French-oak barrels.

BOTTLING DATE: September 2017.

PRODUCTION: 2,700 bottles.

ALCOHOL: 13.5 % vol.

TOTAL ACIDITY: 6.3 g/l.

PH: 3.41

RESIDUAL SUGAR: 2.83g/lt.

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