



## EL SALVAJE - BLEND DE BLANCS 2018

*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 and Sauvignon Blanc, a particular structure, given by fermentation and aging of Chardonnay and Pinot Gris.*

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**VARIETY:** 35% Sauvignon Blanc, 25% Chardonnay, 25% Pinot Gris and 15% Torrontés.

**VINTAGE:** 2018.

**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 and Chardonnay in stainless steel tank. Pinot Gris and Torrontés in forth-use French-oak barrels.

**BOTTLING DATE:** September 2018.

**PRODUCTION:** 3,000 bottles.

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**ALCOHOL:** 12.5 % vol.

**TOTAL ACIDITY:** 6.6 g/l.

**PH:** 3.3

**RESIDUAL SUGAR:** 3.83g/lt.

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