



EL SALVAJE ORGÁNICO - MALBEC 2017

Organic by ideology, by principle, and by authenticity. A pure representation of how to express this vineyard's terroir in the most natural way possible. Naturally Wild.

VARIETY: 100% Malbec.

VINTAGE: 2017.

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

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

SOIL: Loamy clay soils without stones in surface nor underground depth.

YIELD: 10,000 kgs/ha.

HARVEST: Mid March - Hand harvested in 18 Kg. crates.

ELABORATION: Fermented in 3,300 liter concrete eggs.

AGING: Stainless steel tank.

BOTTLING DATE: October 2018.

PRODUCTION: 5,700 bottles.

CERTIFIED by Organización Internacional Agropecuaria.

ALCOHOL: 14 % vol.

TOTAL ACIDITY: 5.6 g/l.

PH: 3.81.

RESIDUAL SUGAR: 3.8g/lt.

LOS CHACAYES · VALLE DE UCO · MENDOZA · ARGENTINA

