



## EL SALVAJE ORGÁNICO - BLANCO DE GRIS 2021

*From El Salvaje family, a new Pinot Gris member arrives: authentic, unfiltered, and organic by ideology. We want to show that using the same grape, we can make three totally different wines. Blanco de Gris, is our white wine expression of Pinot Gris. We ferment the juice with 20% of skins, and it remains with skins during fermentation and aging process.*

**VARIETY:** 100% Pinot Gris.

**VINTAGE:** 2021.

**REGION:** IG Los Chacayes, Tunuyán, Valle de Uco, Mendoza, Argentina.

**ALTITUDE:** 1,280 m.a.s.l.

**SOIL:** Rocky soil, stony on the surface.

**HARVEST:** Manual night harvest in 18 kg crates.

**ELABORATION METHOD:** Fermentation in stainless steel tanks with native yeasts, 20% with skins - unfiltered.

**AGING:** Stainless steel tanks.

**BOTTLING:** 0 September 2021.

**PRODUCTION:** 300 bottles.

**CERTIFIED BY** International Agricultural Organization.

**WINEMAKER:** Sebastian Bisole

**WINE CONSULTANT:** Alberto Antonini (Toscana, Italia)

|| **ALCOHOL:** 12 % vol.

|| **TOTAL ACIDITY:** 5.6 g/l.

|| **PH:** 3.4.

|| **RESIDUAL SUGAR:** 1.8 g/l.

### || **TASTING NOTES:**

*Clear greenish color with bright reflections. Fresh and slightly floral scent with a profile of stone fruits such as peach and apricot. In the mouth it is intense and complex with a very fresh entry, very good acidity and aromatic persistence.*

