



EL SALVAJE ORGÁNICO - BLANCO DE GRIS 2022

Although Pinot Gris is a colored grape, making it as "blanc de noir" is the best known or most widespread form. Pinot Gris finds in G.I. Los Chacayes, Valle de Uco, a suitable place for its development that ends with a clear example in terms of varietal expression. Its development takes place in sandy loam soils with underground rocks, drip irrigation, trellis conduction system and certified organic way of working.

VARIETY: 100% Pinot Gris.

VINTAGE: 2022.

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.

FERMENTATION: Selection of clusters and grains. Static cold clarification. Fermentation in stainless steel tanks at a controlled temperature between 15 and 18°C.

AGING: Stainless steel tanks.

BOTTLING: 0September 2022.

CERTIFIED BY International Agricultural Organization.

WINEMAKER: Gustavo Bauzá.

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

ALCOHOL: 12.7 % vol.

TOTAL ACIDITY: 5.6 g/l.

PH: 3.4.

RESIDUAL SUGAR: 1.8 g/l.

TASTING NOTES:

Sight, greenish yellow with bright gray flashes.

Nose, a combination of fruits, like fruit salad, with marked citrus notes.

Mouth, fresh entry dominated by its acidity, round and with a medium finish.

