



EL SALVAJE - BLEND DE BLANCS 2021

We create this wine with the best grapes from our vineyards, harvested by hand. A blend that complements itself on the nose and mouth, appearing fresh with marked acidity and characteristic minerality of the Terroir.

VARIETAL BREAK DOWN: 50% Sauvignon Blanc, 30% Chardonnay, 5% Pinot Gris y 15 % Torrontés.

VINTAGE: 2021.

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

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

SOIL: Stony soils, with presence of calcium carbonate.

YIELD: 10,000 kgs/ha.

HARVEST: Early March - Manual harvest before sunrise in 18 kg crates.

ELABORATION METHOD: Fermentation in concrete pools.

AGING: Sauvignon Blanc and Torrontés in a stainless steel tank. Chardonnay in a stainless steel tank and 500 liter used barrel. Maceration and aging in fine lees.

BOTTLING: September 2021.

PRODUCTION: 5,500 bottles

WINEMAKER: Gustavo Bauzá.

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

|| **ALCOHOL:** 13.1 % vol.

|| **TOTAL ACIDITY:** 5 g/l.

|| **PH:** 3.4.

|| **RESIDUAL SUGAR:** 1.2 g/l.

|| **TASTING NOTES:**

It is a bright, translucent yellow wine.

Its aroma is fruity, it has citric and more subtle notes of tropical fruit.

On the palate its freshness, balance and elegance stand out.