



## EL SALVAJE ORGÁNICO - CABERNET FRANC 2021

*Reveal Cabernet Franc in its most natural form. The highest fruity expressiveness of the variety is sought, accompanied by a horizontal character on the palate. In our case, organic certification was born by conviction, to show that the literally natural expression of the vineyard can be maintained from the grape to the glass.*

**VARIETY:** 100% Cabernet Franc.

**VINTAGE:** 2021.

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

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

**SOIL:** Clay loam without stones on the surface and depth.

**YIELD:** 10,000 kgs/ha.

**HARVEST:** Middle of March - Manually, in 18 kg crates.

**ELABORATION METHOD:** In concrete eggs.

**AGING:** 100% in concrete eggs.

**BOTTLING:** October 2021.

**PRODUCTION:** 5,700 bottles.

**CERTIFIED BY** International Agricultural Organization.

**WINEMAKER:** Sebastian Bisole

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

**|| ALCOHOL:** 14.2 % vol.

**|| TOTAL ACIDITY:** 5.1 g/l.

**|| PH:** 3.9.

**|| RESIDUAL SUGAR:** 1.7 g/l.

### || TASTING NOTES:

*It is a deep red wine with violet tones. It stands out for its great aromatic intensity with notes of black fruits and pyrazines very well assembled with sweet spices. In the mouth it has an excellent structure, tannins present with a balanced acidity. Denotes ripe red fruits with notes of eucalyptus and black pepper. This wine has an excellent balance and elegance.*

