



EL SALVAJE ORGÁNICO - CABERNET FRANC 2022

From our G.I. Los Chacayes vineyard in Tunuyán with sandy loam soil and the presence of calcareous rocks, the Cabernet Franc finds conditions for its clear varietal expression.

Driven on a trellis and with drip irrigation, it is cultivated in a certified organic way.

VARIETY: 100% Cabernet Franc.

VINTAGE: 2022.

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

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

SOIL: Clay loam without stones on surface and depth.

HARVEST: Mid-March - Manual, in 18kg boxes.

FERMENTATION: Selection of clusters and grains. Cold maceration for 7 days in concrete eggs and concrete pools. The sowing is with selected indigenous yeasts and the fermentation temperature is between 28 and 26°C. Post-fermentation maceration of 5 days.

AGING: 100% in concrete eggs and concrete pools.

BOTTLING: October 2022.

CERTIFIED BY International Agricultural Organization.

WINEMAKER: Gustavo Bauzá.

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

|| ALCOHOL: 14 % vol.

|| TOTAL ACIDITY: 6.1 g/l.

|| PH: 3.8.

|| RESIDUAL SUGAR: 1.7 g/l.

|| TASTING NOTES:

Sight, intense and bright ruby red.

Nose, aromas of red fruits, spices and ripe peppers.

Mouth, soft and silky entry, balanced, sweet and fresh, with a long finish.

