



EL SALVAJE - MALBEC 2018

Varietal from our G.I. Los Chacayes vineyard, Tunuyán. Raised on trellises with Guyot pruning, on sandy loam soil with calcareous rocks and drip irrigation to produce fruit that will give rise to our wine to show the character of the terroir with complex notes provided by its aging.

VARIETY: 100% Malbec.

VINTAGE: 2018.

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

ALTITUDE: 1,300 m.a.s.l.

SOIL: Sandy and stony loam.

HARVEST: End of March - Manual, in 18kg boxes.

FERMENTATION: Double selection of clusters and grains. Cold maceration in concrete pools. Sowing is with selected indigenous yeasts. The fermentation temperature reaches a peak of 30 °C to stay at 28 °C. Post fermentation maceration at a controlled temperature.

AGING: 90% in concrete pools, 10% in barrels for 6 months.

BOTTLING: February 2021.

WINEMAKER: Gustavo Bauzá.

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

|| **ALCOHOL:** 13.9 % vol.

|| **TOTAL ACIDITY:** 5.7 g/l.

|| **PH:** 3.8.

|| **RESIDUAL SUGAR:** 2.9 g/l.

|| TASTING NOTES:

Sight, intense and bright violet red.

Nose, fruity aromas in which plums and red fruits in combination with notes of vanilla that provides complexity.

Mouth, fresh, fruity and sweet, the product of round, complex tannins and a long finish.