



## EL SALVAJE – SKIN CONTACT 2021

*Inspired by ancestral methods, the orange character is given by its oxidative elaboration process and its subsequent aging in a french oak barrel. The orange character is caused by the contact of the wine with the skins of the grapes.*

*A blend that complements well in mouth and nose, resembling a fresh white wine with floral aromas, nice acidity and elegance.*

**VARIETAL BREAK DOWN:** 80% Torronés, 10% Chardonnay, 10% Sauvignon Blanc

**VINTAGE:** 2021.

**REGION:** IG 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:** Beginning of March - Manual harvest during the night, in 18 kg crates.

**ELABORATION METHOD:** Fermentation in concrete egg, with 100% grape skins for 30 days.

**AGING:** Stainless steel tank for 210 days in contact with 20% of their skins.

**BOTTLING:** September 2021.

**PRODUCTION:** 4,800 bottles

**WINEMAKER:** Sebastian Bisole

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

|| **ALCOHOL:** 13 % vol.

|| **TOTAL ACIDITY:** 5.5 g/l.

|| **PH:** 3.5.

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

### || **TASTING NOTES:**

*On the nose we can find aromas of tropical fruits, aromatic herbs and some white flowers.*

*In the mouth we will also find a more marked tannin, softer and more discreet acidity and a great sensation of volume.*