



EL SALVAJE – SKIN CONTACT 2022

Blend of grapes from our G.I. Los Chacayes vineyard, in Tunuyán. Driven on a trellis, with drip irrigation and on sandy loam soils with the presence of calcareous rocks. White grapes that are made in the presence of their skins during fermentation with an oxidative method that preserves the aromatic pattern of each of its components, giving it a different character.

VARIETAL BREAK DOWN: 80% Torrontés | 10% Chardonnay |
10% Sauvignon Blanc

VINTAGE: 2022.

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

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

SOIL: Stony soils, with presence of calcium carbonate.

HARVEST: Early March - Manual harvest in 18kg boxes.

FERMENTATION: Grapes fermented separately in concrete pools and stainless steel tanks in the presence of pomace or skins at temperatures of around 20 to 25°C. Post-fermentation maceration for a period of 2 months until its discovery.

AGING: Stainless steel tank and concrete pools.

BOTTLING: October 2022.

WINEMAKER: Gustavo Bauzá.

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

|| ALCOHOL: 12.6 % vol.

|| TOTAL ACIDITY: 6.2 g/l.

|| PH: 3.5.

|| RESIDUAL SUGAR: 1.8 g/l.

|| TASTING NOTES:

Sight, with pale yellow-orange tones.

Nose, complex, with aromas of citrus coming from the skins of the Sauvignon Blanc, ripe pears from the Chardonnay and flowers provided by the Torrontés.

Mouth, with notorious acidity that makes it feel fresh, fruity and with a bitter finish characteristic of the production method.