



EL SALVAJE ORGÁNICO - MALBEC 2021

Naturally Wild. Organic by ideology, principle, and authenticity. A pure representation of Malbec in the most natural form, from grape to the glass. The organic certification is born by conviction, to show that we can express in a bottle the same taste of the grape that we feel in the vineyard.

VARIETY: 100% Malbec.

VINTAGE: 2021.

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

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

SOIL: Clay, loamy soils without stones on the surface and beneath the soil depth.

YIELD: 10,000 kgs/ha.

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

ELABORATION METHOD: Fermented In concrete eggs and pools.

AGING: In stainless steel tanks and 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 % vol.

TOTAL ACIDITY: 5.5 g/l.

PH: 3.7.

RESIDUAL SUGAR: 2,4 g/l.

TASTING NOTES:

Red wine of red color with garnet reflections, of high intensity. On the nose it has aromas of fresh red fruit, such as plum; we can also find spicy and herbaceous aromas. In the mouth, its entry is mineral and refreshing. The fruity notes are once again noticeable in the mouth, it has a pleasant, fresh and fruity aftertaste. Invites to continue drinking.

