



EL SALVAJE ORGÁNICO - PINOT NOIR 2022

Grapes from our Pinot Noir vineyards located in G.I. Los Chacayes, sandy loam soil with deep rocks and drip irrigation. Trellised and Guyot pruned, and worked in a certified organic way. The harvest of this grape is carefully monitored to determine the right point for the preservation of aromas and acidity.

VARIETY: 100% Pinot Noir.

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: First weeks of March - Manual, in 18kg boxes.

FERMENTATION: Selection of clusters and grains. Cold maceration for 5 days. Fermentation in stainless steel tanks and concrete pools between 24 and 26°C, with selected indigenous yeasts. Fermentation work designed to promote fruit expression.

AGING: In stainless steel tanks and concrete pools.

BOTTLING: October 2022.

CERTIFIED BY International Agricultural Organization.

WINEMAKER: Gustavo Bauzá.

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

|| ALCOHOL: 13.5 % vol.

|| TOTAL ACIDITY: 5.5 g/l.

|| PH: 3.7.

|| RESIDUAL SUGAR: 1.2 g/l.

|| TASTING NOTES:

Sight, soft, pale and bright red.

Nose, fresh and fruity, where notes of cherry and red fruits stand out.

Mouth, fresh and silky entry with a fruity character, round due to its sweet tannins and with a medium finish.

