



## EL SALVAJE ORGÁNICO - ROSADO DE GRIS 2021

*From El Salvaje family, a new Pinot Gris member arrives: authentic, unfiltered, and organic by ideology. We want to show that using the same grape, we can make three totally different wines. Rosado de Gris, is our rose wine expression of Pinot Gris. It was in contact with skins for about fifty minutes and the fermentation process took place in ceramic amphoras.*

**VARIETY:** 100% Pinot Gris.

**VINTAGE:** 2021.

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

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

**SOIL:** Rocky soil, stony on the surface.

**HARVEST:** Manual harvest during the night, in 18 kg crates.

**ELABORATION METHOD:** Fermentation in ceramic amphoras with native yeasts. In contact with the skins for 50 minutes - unfiltered.

**AGING:** In ceramic amphoras.

**BOTTLING:** September 2021.

**PRODUCTION:** 300 bottles.

**CERTIFIED BY** International Agricultural Organization.

**WINEMAKER:** Sebastian Bisole

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

**ALCOHOL:** 12.3 % vol.

**TOTAL ACIDITY:** 5.3 g/l.

**PH:** 3.4.

**RESIDUAL SUGAR:** 1.8 g/l.

### TASTING NOTES:

*Very light, pale pink color. Composition of fresh and citrus fruits, with a little red fruits such as beer and strawberry. On the palate it is unctuous and fresh, elegant on the palate and with a good aromatic persistence of red fruits.*

