



EL SALVAJE - SAUVIGNON BLANC 2023

Harvested in our vineyard in Los Chacayes, Tunuyán. Driven on a trellis, with drip irrigation, and with sandy loam soils with the presence of calcareous rocks, they provide white grapes of high quality and concentration. Vineyard with dense foliage that does not receive direct sunlight in order to manage aromatic precursors.

VARIETAL: 100% Sauvignon Blanc

VINTAGE: 2023.

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

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

SOIL: Rocky soils, with the presence of calcium carbonate.

HARVEST: Early February - Manual harvest in 500 kg boxes very early in the morning.

WINEMAKING: White grapes are processed immediately upon receipt, pressing in a direct and protective way to avoid contact with oxygen and thus take care of its aromatic precursors. After obtaining the grape juice, it is cleaned by static bursting at low temperature and once the juice is clear, yeasts are planted to begin the alcoholic fermentation process at a temperature between 13 and 15 °C. Once the fermentation is finished, we work with the lees for a period of approximately 2 months to later clarify.

AGING: Stainless steel tank and concrete eggs.

BOTTLING: August 2023.

PRODUCTION: 4,000 bottles

WINEMAKER: Gustavo Bauzá.

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

|| ALCOHOL: 13.5 % vol.

|| TOTAL ACIDITY: 6.5 g/l.

|| PH: 3.3.

|| RESIDUAL SUGAR: 1.8 g/l.

|| TASTING NOTES:

Appearance, with bright greenish-yellow tones.

Nose, aromas of citrus with clear notes of pink grapefruit and lemon grass, white peach, and herbs.

Palate, with noticeable acidity that makes it feel fresh, fruity, very aromatic, and agile.