



EL SALVAJE ORGÁNICO - TINTO 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. Tinto de Gris, is our red wine expression of Pinot Gris. It is made with the skins and entire clusters. Fermented and aged in fourth-use barrels, which gives it a fresh feel in the mouth and balanced tannins.

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 with native yeasts, 30% of the entire cluster with stem - unfiltered

AGING: Fermentation and aging in 4th-use barrels.

BOTTLING: September 2021.

PRODUCTION: 300 bottles.

CERTIFIED BY International Agricultural Organization.

WINEMAKER: Sebastian Bisole

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

ALCOHOL: 13.4 % vol.

TOTAL ACIDITY: 5.4 g/l.

PH: 3.7.

RESIDUAL SUGAR: 1.4 g/l.

NTASTING NOTES:

Fruity aroma of ripe red fruits, with light notes reminiscent of baked pear and fresh roses. A medium body and good acidity give it freshness and a long finish.

