



## EL SALVAJE - MALBEC 2017

*Salvaje embodies Malbec in its most natural form. An expressive wine that comes from the unique terroir in the Uco Valley, Mendoza fermented with indigenous yeasts in concrete pools. Every powerful bottle pays tribute to the rich landscape and native flora and fauna of the region.*

**VARIETY:** 100% Malbec.

**VINTAGE:** 2017.

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

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

**SOIL:** Loamy, very stony.

**YIELD:** 10,000 kgs/ha.

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

**ELABORATION METHOD:** Fermentation in concrete pools and stainless steel tanks, with 25% whole bunch..

**AGING:** 90% in concrete pools, 10% in a 4th-use barrel for 6 months.

**BOTTLING:** February 2020.

**PRODUCTION:** 35,000 bottles.

**WINEMAKER:** Sebastian Bisole

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

|| **ALCOHOL:** 13.9 % vol.

|| **TOTAL ACIDITY:** 5.7 g/l.

|| **PH:** 3.8.

|| **RESIDUAL SUGAR:** 2.9 g/l.

### || **TASTING NOTES:**

*An intense purplish red color and aromas of violets and ripe plums stand out. Deep, persistent flavor. Round, with sweet tannins, reminiscent of vanilla due to its short aging in barrels.*