



## EL SALVAJE ORGÁNICO - PINOT NOIR 2021

*El Salvaje shows Pinot Noir in its most natural form. We look for fruity expressiveness of the variety, accompanied by a creamy sensation and good structure in the mouth. It has smoky notes, coming from the prolonged maceration and at the time of harvest. The organic certification is born by conviction, to demonstrate that the natural expression of the vineyard can be maintained and moved from the grape to the glass.*

**VARIETY:** 100% Pinot Noir.

**VINTAGE:** 2021.

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

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

**SOIL:** Clay, loamy soils without stones on the surface and beneath the soil depth.

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

**HARVEST:** Beginning of March - Manual in 18 kg crates.

**ELABORATION METHOD:** Fermented in stainless steel tanks.

**AGING:** Stainless steel tanks.

**BOTTLING:** October 2021.

**PRODUCTION:** 6,000 bottles.

**CERTIFIED BY** International Agricultural Organization.

**WINEMAKER:** Sebastian Bisole

**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:

*In view you can see tile red that is more opaque than bright, On the nose we find aromas of red fruits and floral aromas. On the palate it is smooth and silky, with a firm acidity with intense flavors of red fruits, subtle tannins and a long and elegant finish.*

