



EL SALVAJE ORGÁNICO - PINOT NOIR 2017

Organic by ideology, by principle, and by authenticity. A pure representation of how to express this vineyard's terroir in the most natural way possible. Naturally Wild.

VARIETY: 100% Pinot Noir.

VINTAGE: 2017

REGION: Los Chacayes, Tunuyán, Valle de Uco - Mendoza.

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

SOIL: Loamy clay soils without stones in surface nor underground depth.

YIELD: 10,000 kgs/ha.

HARVEST: First weeks of March - Hand harvested in 18 Kg. crates.

ELABORATION: Fermented in 3,300 liter concrete eggs.

AGING: Stainless steel tank.

BOTTLING DATE: September 2017.

PRODUCTION: 2,500 bottles.

CERTIFIED by Organización Internacional Agropecuaria.

ALCOHOL: 13.4 % vol.

TOTAL ACIDITY: 5.14g/l.

PH: 3.87.

RESIDUAL SUGAR: 1.77g/lt.