

EL SALVAJE - MALBEC 2015

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

VARIETY: 100% Malbec.

VINTAGE: 2015

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

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

SOIL: *Loamy and very stony.*

YIELD: 10,000 kgs/ha.

HARVEST: End of March - Hand harvested in 18 kg. crates.

ELABORATION: Fermented in concrete vats.

AGING: 85% in concrete vats and 15% in forth-use French-oak barrels during 6 months.

BOTTLING DATE: February 2017.

PRODUCTION: 35,000 bottles.

ALCOHOL: 13.9% vol.

TOTAL ACIDITY: 5.10g/l.

PH: 3.8

RESIDUAL SUGAR: 1.9 g/lt.