

# DESQUICIVDO

*“Juntos por pasión, desquiciados por el vino”*



## SALVAJE CHARDONNAY

This is a wine made with grapes from La Arboleda, Tupungato. The grapes come from a vineyard that is on the margin North of the Anchayuyo River, on the hill that divides the Uco Valley and Alto Agrelo. The soils are silty loam with sectors with sand patches.

This wine is made up of 100% Chardonnay.

The production method consists of maceration in 3 hour press with whole bunch, totally oxidative. This wine is made up of 3 different methods. For On the other hand, we have a fermentation in new barrels with weekly caning until 3 months, and then left rest for 12 more months in the same barrels. He second component is fermented in steel tank stainless steel, reaching a peak temperature of 20 degrees to generate aromatic precursors for maceration in press, and are kept for a year in these tanks to also preserve the acidity. And, as a third part, We have a wine with organic aging for 12 months that It will give us complexity in the mouth and nose.

ALCOHOL: 12%  
PH/ACIDITY: 3.40 / 7.00  
RESIDUAL SUGAR: 4.00 g/l