

Boutinot

WINES

Salvaje



Salvaje is an organic. The result of a meticulous vineyard management and a close relation with Nature that allows us to reach the maximum expression of the terroir.

SEMI201	D.O Casablanca Valley	Chile
Red	13.8%	Cork

95% Syrah, 5% Roussanne

HOW IT'S MADE

The grapes were picked into bins, transported to the winery, and immediately chilled. The reception process begins with a double selection system on conveyor belts both before and after being destemmed. The grapes are then crushed and deposited into stainless steel tanks, where they undergo a 2-day cold maceration at 6°–8°C. The temperature was then raised for the alcoholic fermentation with native yeasts at temperatures controlled to 20°–24°C with a pumpover program managed according to enological criteria. Malolactic fermentation took place naturally in stainless steel tanks, where the wine was aged for 5 months. The wine was stabilized naturally without treatments. It was filtered with a 1-micron cartridge filter prior to bottling.

TASTING NOTE

An explosion of fruit on the nose, where blackberries, plums, and cassis dominate. Subtle floral aromas are reminiscent of lavender and a hint of spice and cinnamon notes. The fruit character of the wine makes for a lushness on the palate, balanced with a rich acidity that lends freshness, and fine tannins that round it out.

FOOD MATCH

Ideal to accompany grilled meat, pizza with roasted eggplant and black olive tapenade

AWARDS

94 Points
James Suckling

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750 mL
Bottle Barcode	
Case Weight	
Case Barcode	N/A
Capsule Type	Polylaminate
Pallet Details	55 cases per pallet/ 5 layers