

Miras Jovem Pinot Salvaje 2016

(white wine)

Viticulture:

- Region: Patagonia, Argentina.
- Province: Río Negro.
- Sub-Region: General Roca.
- Variety: Pinot Noir blended with a small portion of Sauvignon Blanc.
- Year of planting: 1994.
- Yield: <10,000 kg/ha.
- Harvest: Manual in boxes of 15 or 20 kg.

Vinification and Aging:

- White wine made with the traditional winemaking technique.
- Pneumatic pressing of the two varieties together with inert gases.
- Fermentation Temperature: 20 ° C.
- Without Malolactic Fermentation.
- No aging in barrels.
- Clarification: With bentonite.
- Bottling: Unfiltered.
- Number of Bottles: 800.
- Aging in bottle: 2 months minimum in the warehouse before shipment to market.
- Cellaring Potential: 2 or more years.

Analytical Data:

- Alcohol: 10.0 v/v.

Tasting Notes:

This so-named Pinot "Salvaje" is not a newly discovered variety, but rather a white wine made from primarily Pinot Noir grapes, along with a small portion of Sauvignon Blanc. The result is a very unique and boundary-pushing wine that took Argentina by storm last year, with its first vintage selling out within a week. It has a peachy, light-orange colour. On the nose, it has fresh fruity aromas that deepen into a peach pit aroma as the wine breathes. In the mouth it has peach pit flavours and is quite acidic. Tense, almost sharp, its refreshing style is ideal as an aperitif or to accompany salty snacks.

Awards:

- [88 points – Tim Atkin MW](#) (p. 147/172, Argentina 2017 Special Report)



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