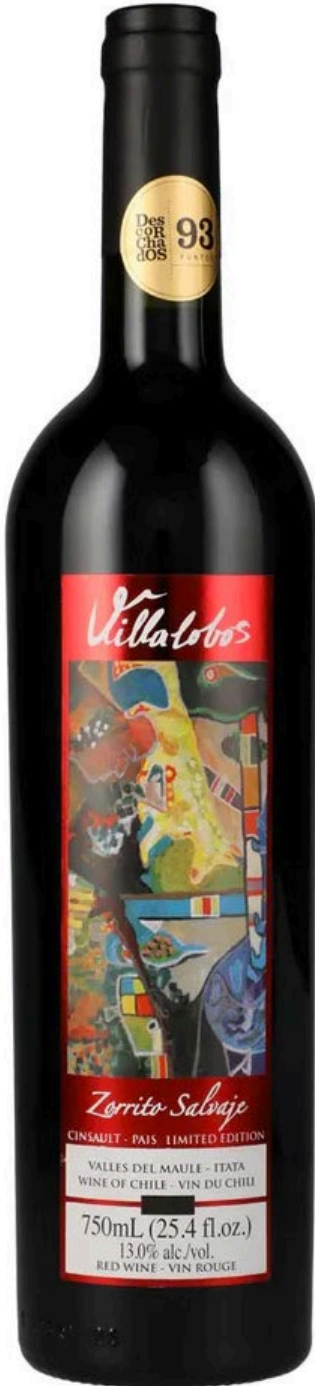

Zorrito Salvaje



Appellation of Origin: Itata and Maule Valley

Grape Variety: 50% Cinsault (Itata Valley) 50% Pais (Maule Valley)

Alcoholic degree: 13°.

Harvesting: Hand picked.

Winemaking: Natural vinification with native yeast. Spontaneous malolactin in stainless tank. Not filtered. Not pressed. Decantation by gravity.

The vineyard: 80 years old dry farmed vineyard. This vineyard is worked manually and with ancient animal traction techniques without herbicides.

The main characteristics of these vineyards is their condition and their ancestral management with the old methods transferred from generation to generation. It is respect for nature and peasant work, which on a human scale, result in a quality of fruit that is the basis of a good wine.

Tasting Notes:

Color: Purple color with ruby reflections, clean and transparent.

Aroma: With a fruity nose where red berries predominate.

Taste: Pleasant and easy to drink, with a good level of acidity that gives it freshness. The tannin is delicate, round and velvety.

Pairing: Casserole meat and stews, lamb and gizzards. Cow cheeses, chocolates.

Recommendations: Serve at 15°C.

Awards



National Scores:

Descorchados Guide: 92 points for Zorrilo Salvaje harvest 2016.

Vinau Guide: 93 points for Zorrilo Salvaje 2016.

International Scores:

Robert Parker's Wine Advocate: 91 points for Zorrilo Salvaje harvest 2016.