



BODEGAS
SALENTEIN



SALENTEIN RESERVE MALBEC

In the remote upper reaches of Argentina's Uco Valley on the eastern slopes of the Andes, Bodegas Salentein produces a remarkable collection of wines from vineyards planted at some of the highest elevations on the planet. From this lofty outpost, 65 miles south of the bustling city of Mendoza, Argentina's winemaking capital, Bodegas Salentein (Sah-len-tyne) has forged an international reputation for its fine wines. Each year, growing numbers of curious wine lovers are drawn to this spectacular location, intent on discovering and experiencing the beauty and ethos of Bodegas Salentein for themselves.

Bodegas Salentein is a wine destination like no other. Established in the late 1990s, Salentein is a privately-owned estate of almost 5,000 acres, of which 1,124 acres are planted to vine. The property includes a world-class winery and cellars, a 125-acre nature preserve, the showpiece Killka Center for Culture and the Arts, a nearby lodge (the Posada Salentein, offering an elegant and relaxed retreat into nature), and the landmark Chapel of Gratitude, a non-denominational chapel of ascetic loveliness, built using ancient local stonework techniques.

PRODUCTION AREA

Country: Argentina
Region: Valle de Uco, Mendoza

The grapes grow on alluvial, stony soils of the high elevation vineyards of the El Oasis estate (3,609 feet above sea level) and the La Pampa estate (4,101 feet above sea level). The handling of the canopy is based on a perfect balance of shade and sunlight, allowing each grape to reach optimum ripeness.

GRAPE VARIETIES

100% Malbec

WINEMAKER

José Galante, Salentein's distinguished Chief Winemaker, is one of the most influential in Argentina and has been called the "Father of Argentine Malbec." Galante works closely with consultant and legendary winemaker Paul Hobbs to craft expressive wines with viticultural depth and a precise balance of flavors.

PRODUCTION TECHNIQUES

100% of the grapes are hand-harvested and selected before undergoing a gentle de-stemming. From the selection table, the berries go directly to a 450 kg hopper, where they are received with dry ice to avoid oxidation, and then are transferred to stainless steel tanks, without the use of pumps. Cold maceration takes place for 5 days, at a temperature of 46°F to 50°F, with the berries nearly whole, in order to extract aroma and color. Alcoholic fermentation follows for 10 days at a temperature of 79°F-82°F and maceration continues for 15 more days. The wine is then transferred to French oak barrels (first, second, and third use) where malolactic fermentation takes place. The wine ages in the barrel for 12 months before bottling, and is held in the cellar six months prior to release.

DESCRIPTION

Color: Medium ruby

Aroma: Ripe plums, cherries and blackberries are complemented by a hint of tobacco

Taste: A balanced and complex wine with flavors of redcurrants, black cherries and cinnamon with a long lasting finish marked by notes of leather, tobacco and vanilla

ANALYSIS

Alc.: 14.5% TA: 5.25 g/L pH: 3.72 RS: 2 g/L

SERVING SUGGESTIONS

Well-matched with barbecued meats, robust pasta entrées, baked ham, pork chops and sharp cheeses

BOTTLE SIZES

750 ml

