



BODEGAS
SALENTEIN



SALENTEIN SINGLE VINEYARD 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: Mendoza
Appellation: Valle de Uco

100% grapes come from La Pampa estate, which is located 1,300 metres above sea level in the Uco Valley. This vineyard was planted in 1997 with hand-selected Malbec grapes on ungrafted vine with a density of 2,500 plants per hectare. Vines are trellis-trained with vertical shoot position and they are irrigated with pure meltwater from the Andes Mountains. The soil texture is sandy loam with a high percentage of boulder, excellent drainage and low fertility.

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."

PRODUCTION TECHNIQUES

Grapes were hand-harvested and carried to the winery in 400-kg plastic bins. Cluster selection and destemming was performed. Most wine fermented in 7,000-litre oak casks and the remaining 5% in 225-litre first use French oak barrels. Pre-fermentative cold maceration was carried out at 10/12 degrees Celsius. Fermentation was performed with active dry yeast at 26/28°C, including over-pumping, rack and return, and passage in the case of cask fermentation and only passage in the barrel fermentation. Once post fermentative maceration was over, wine was devatted and immediately racked to oak barrels, where malolactic fermentation took place.

DESCRIPTION

Color: Bright and intense red color with purple hues

Aroma: It has a fresh and complex aroma with fresh fruit notes such as blueberries and redcurrants, as well as some oral, spiced and balsamic notes.

Taste: On the palate, it is ample and concentrated with silky tannins, noticeable natural acidity and a fresh and lingering finish.

ANALYSIS

Alc.: 15% TA: 6.15 g/L pH: 3.68 RS: 2.58 g/L

BOTTLE SIZES

750 ml

