



BODEGAS  
**SALENTEIN**



## SALENTEIN NUMINA

*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 started to forge 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 in the high elevation vineyards of the El Oasis estate (3,609 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

61% Malbec, 21% Cabernet Sauvignon, 8% Merlot, 7% Petit Verdot, 3% Cabernet Franc

### 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, grapes are transferred into 7,000 liter oak casks where alcoholic fermentation takes place. Each variety is fermented and aged separately in oak barrels. The varieties are blended together after 6 months and the final wine ages for an additional 16 months before release.

### DESCRIPTION

**Color:** Deep ruby  
**Aroma:** Scents of cassis, black cherries, spices and mint  
**Taste:** An intense and robust wine with elegant flavors of raspberries, blueberries, sweet spices and a long, lingering finish of vanilla

### ANALYSIS

Alc.: 14.5% TA: 5.63 g/L pH: 3.71 RS: 2.17 g/L

### SERVING SUGGESTIONS

An ideal match for hard cheeses, hearty stews, pasta dishes, casseroles and grilled red meats

### BOTTLE SIZES

750 ml

