



BODEGAS
SALENTEIN



SALENTEIN PRIMUM 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 - Tunuyan

Vineyards from Finca El Portillo, grown on alluvial-stony soils of excellent permeability and low organic matter content. Adequate canopy management permits good exposure of the grape clusters to sunlight, thus reaching the right maturity, embodied not only in the sugars, but also in the color.

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% hand-harvested grapes. Upon arrival in the winery, a cluster selection and soft de-stemming were performed. From the selection table, the grapes were directly sent to a hopper, where they were received with dry ice to avoid oxidation and to lower their temperature. From there, they were placed in French oak vats, without using pumps, where cold maceration was performed at 50 F to 54 F for three days, with the berries virtually intact. After cold maceration, select yeasts were added and fermentation started in a controlled manner for 10 days. The must was pumped over and the cap was manually punched down until the end of fermentation. Maceration continued for 20 more days, after which the wine left the vats and was immediately racked to new French oak barrels, where malolactic fermentation took place. After barrel aging for 14 months, wine from different barrels was blended and then stored again in the barrels for an additional five months. The wine was racked and subsequently bottled without filtering. Finally, it was bottle-aged for another 12 months.

DESCRIPTION

Color: Deep purple
Aroma: Rich aromas of ripe plums and blackberries, coupled with a touch of vanilla and tobacco
Taste: Sweet tannins and flavors of ripe red fruits mingle in this wine of power and elegance

ANALYSIS

Alc.: 15.0% TA: 5.82 g/L pH: 3.80 RS: 2.90 g/L

SERVING SUGGESTIONS

Enjoy with grilled meats, roasts and robust pasta dishes

BOTTLE SIZES

750 ml

