



SALENTEIN RESERVE CABERNET SAUVIGNON 2010

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 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

100% Cabernet Sauvignon

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 hand-selected before undergoing a gentle de-stemming. Grapes are fermented in stainless steel tanks over 12 days. Malolactic fermentation takes place in barrels. The wine ages for 12 months in 90% French and 10% American oak.

DESCRIPTION

Color: Deep ruby

Aroma: Scents of cassis, blackcurrant and peppermint combine with delicate notes of vanilla

Taste: A structured wine with lovely flavors of black fruits, sweet red berries, grilled red pepper, a hint of spice and a long, velvety finish.

ANALYSIS

Alc.: 14% TA: 5.72 g/L pH: 3.74 RS: 2.17 g/L

SERVING SUGGESTIONS

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

BOTTLE SIZES

750 ml