SINGLE VINEYARD MALBEC

COUNTRY	Argentina	**APPELLATION**	Valle de Uco
REGION	Mendoza	**NOTABLE**	Ⓨ Vegan Ⓖ Gluten Free
GRAPES	100% Malbec		

DESCRIPTION

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.

VINIFICATION

Grapes were hand-harvested and carried to the winery in 400-kg plastic bins. Cluster selection and de-stemming was performed. Most wine fermented in 7,000-litre oak casks and the remaining 5% in 225-litre first use French oak barrels.

COLOR

Bright and intense red color with purple hues.

NOSE

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.

PALATE

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

ANALYSIS

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

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS