



## PORTILLO

BY BODEGAS SALENTEIN



## PORTILLO MALBEC

*Situated on a high plateau in the Uco Valley of Argentina's Mendoza region, the Portillo (meaning "path" or "gateway") winery and vineyards are dedicated to making superb quality wines for everyday enjoyment. Harmony with nature is readily apparent in every aspect of this property, which is designed to deliver wines that capture and respect the pristine beauty of their birthplace.*

*Portillo's state-of-the-art winery is largely built of local materials, including stones quarried from a nearby valley. This enables the facility to better blend in with the surrounding environment. Built on three levels, each 16 feet deep, with much of the facility concealed below ground, Portillo is also notable for its employment of a gravity-flow system. This minimizes handling of grapes and helps protect the integrity of the fruit. The facility's ingenious design, which takes careful advantage of the gentle slopes on which it is built, is thought to be unique in South America.*

### PRODUCTION AREA

Country: Argentina  
Region: Mendoza  
Appellation: Valle de Uco - Tunuyan

The Malbec grapes were grown in very select plots in the estate vineyard Finca El Oasis, at 3,445 feet above sea level. Alluvial soils lay atop a gravel bed, with good permeability and drainage.

### GRAPE VARIETIES

100% Malbec

Portillo Malbec 2011 is the FIRST Malbec in Argentina to achieve a Zero Carbon Footprint certification from The Carbon Trust-- a world-leading organization helping businesses, governments and the public sector to accelerate the move to a low-carbon economy through carbon reduction, energy-saving strategies and commercializing low-carbon technologies.

### WINEMAKER

Portillo's stellar winemaking team consists of José Galante, commonly called the "Father of Argentine Malbec" and Gustavo Bauzá, one of the most distinguished young winemakers in Mendoza.

### PRODUCTION TECHNIQUES

The grapes are hand-harvested at optimal ripeness. After destemming, the grapes are transferred to stainless steel tanks, where cold maceration takes place at a temperature of 45 -50°F. Fermentation lasts for 10 to 15 days. After fermentation, the wine is racked by gravity, with no pumping, and is aged in stainless steel tanks.

### DESCRIPTION

**Color:** Deep ruby red

**Aroma:** Rich with fruit, the nose is reminiscent of plums and blackberries

**Taste:** Fresh flavors of redcurrant and black cherry supported by sweet, round tannins ending in a long finish with notes of cinnamon and cloves.

### ANALYSIS

Alc.: 14% TA: 5.10 g/L pH: 3.75 RS: 2.30 g/L

### SERVING SUGGESTIONS

Enjoy with grilled steaks, roasts and pasta in richly-flavored sauces.

### BOTTLE SIZES

750 ml

