



PORTILLO

BY BODEGAS SALENTEIN



PORTILLO MERLOT

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 Merlot 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% Merlot

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 to preserve the optimum freshness of the fruit. 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 crimson red

Aroma: Scents of cranberry and blackberry mingle with an intriguing hint of spice

Taste: The palate bursts with soft cranberry and plum, followed by delicate, silky tannins

ANALYSIS

Alc.: 14% TA: 5.20 g/L pH: 3.73 RS: 2.15 g/L

SERVING SUGGESTIONS

Well matched with pork, risotto dishes, steak with mushrooms and burgers.

BOTTLE SIZES

750 ml

