



BARREL SELECTION

COUNTRY Argentina

REGION Mendoza

GRAPES

60% Malbec, 30% Cabernet Sauvignon and 10% Cabernet Franc

APPELLATION

NOTABLE

Valle de Uco

 Vegan  Gluten Free

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. This blend is made with the following grapes: 55% Malbec from El Oasis Estate, 5% Malbec from La Pampa Estate, 30% Cabernet Sauvignon Clone 337, 10% Cabernet Franc Clones 210 and 214.

VINIFICATION

Part of the grapes was harvested mechanically during night hours other part was harvested manually. In both cases cold maceration was performed at 8-10°C during 5/7 days. Fermentation developed at a controlled temperature between 26°C to 28°C during 14 days. Next, maceration continued for 7/8 days. Once this stage was over, the wine was racked and transferred to oak casks where malolactic fermentation took place. Blend components were treated separately and after aging in casks for 12 months.

COLOR

Intense ruby red color.

NOSE

As a result of the blend of grapes the wine is complex and well-balanced. It brings aromas of species, licorice and black fruits such as blackcurrant and blackberry mingled with delicate notes of tobacco.

PALATE

It is complex and has a sweet entry in the mouth with round tannins and a long finish.

ANALYSIS

Alcohol: 13.5% TA: 5.40 g/l pH: 3.7 RS: 1.8 g/l

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Perfect with Churrasco steak, pulled pork, & beef and chicken empanadas.



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