



## GRAN VU BLEND

**COUNTRY** Argentina  
**REGION** Mendoza  
**GRAPES**  
62% Malbec & 38% Cabernet Sauvignon

**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. "Salentein Gran VU Blend represents the deep commitment that Bodegas Salentein has made in the Valley de Uco. This wine is the crowning glory of years of work and research in our quest to understand the terroir that we have identified and selected to produce the best wines in Argentina. Having taken this trajectory with grapes from many different regions of Mendoza, I am convinced that we have found the vineyards and varietals to perfect this blend. Gran VU Blend is a paean to the Valley de Uco and the wines of Argentina." - José Galante

### VINIFICATION

Grapes were hand-harvested early morning and immediately sent to the winery. Cluster selection was performed. Malbec was fermented first use French oak barrels & Cabernet Sauvignon in oak casks. Once post fermentative maceration was over, wine was devatted and immediately racked to oak barrels, where malolactic fermentation took place. After 6 months aged in barrels, wine was racked to make the blend; then back to the oak barrels in order to finish its ageing process. Total Aging 24 months.

### COLOR

Intense and deep burgundy red color.

### NOSE

On the nose, it displays aromas of black fruit, aniseed, liquorice and menthol-flavored hints. Great aromatic expression, intense, complex and delicate at the same time.

### PALATE

In the mouth the wine is elegant and well-structured with ripe and velvety tannins. It offers rich black fruit, spices, and a subtle graphite note with great volume and a long, lingering finish.

### ANALYSIS

Alcohol: 15% TA: 5.93 g/L pH: 3.73 RS: 2.15 g/L

### BOTTLE SIZE

750 ml

### SERVING SUGGESTIONS

Great pair to prime cut steaks, duck and aged cheeses.



© 2018 PALM BAY INTERNATIONAL INC | WWW.PALMBAY.COM