



## PRIMUM MALBEC

**COUNTRY** Argentina  
**REGION** Mendoza  
**GRAPES** 100% Malbec

**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.

### VINIFICATION

Grapes were 100% hand-harvested and carried to the winery. 75% of the grapes fermented at 7,000 liters capacity wooden barrels and the remaining 25% fermented at first use French oak casks. A pre-fermentation cold maceration was carried out at 10-12 °C. Fermentation was carried out using active dry yeast. After post-fermentation maceration the wine was racked and transferred to French oak casks where malolactic fermentation took place.

### COLOR

Deep Purple.

### NOSE

Rich aromas of ripe plums and blackberries, coupled with a touch of vanilla and tobacco.

### PALATE

The mouth is elegant with a very good structure, sweet tannins and flavors of ripe red fruits, excellent acidity and with a long and pleasant finish.

### ANALYSIS

Alcohol: 14.5% TA: 5.80 g/L pH: 3.7 RS: 2.4 g/L

### BOTTLE SIZE

750 ml

### SERVING SUGGESTIONS

Enjoy with grilled meats, roasts and robust pasta dishes.



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