



SINGLE VINEYARD MALBEC SAN PABLO ESTATE

COUNTRY Argentina

APPELLATION Valle de Uco

REGION Mendoza

WINEMAKER Jose Galante



BACKGROUND

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.

DESCRIPTION

COLOR: Dark red with purplish hues

NOSE: The aromas are complex combining black fruits, violets and figs

TASTE: In the mouth, it is wide and concentrated with silky tannins, notes of graphite, refreshing acidity and a long finish.

VINIFICATION

The grapes were harvested manually and then the bunches were selected and destemmed. 100% of the volume fermented in new oak barrels of 225 litres. The grapes went through a pre-fermentative cold maceration at 10-12°C. Fermentation was carried out using dry active yeast at 28-29°C. During fermentation passage and oxygen addition controlled by "cliqueur" were performed. Once the post-fermentative maceration finished, the wine was devatted and racked into French oak barrels where the malolactic fermentation took place.

ANALYSIS

Alcohol: 14% TA: 5.85 g/L pH: 3.69 RS: 2.1 g/L

