



SINGLE VINEYARD MALBEC EL TOMILLO 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: Intense purplish red color

NOSE: Complex aromatic profile with outstanding red fruit notes combined with different spiced notes

TASTE: In the mouth, it is a silky and complex wine with mineral notes and velvety tannins as well as lively acidity

VINIFICATION

Grapes were hand-harvested then cluster selection and destemming were performed. 50% wine fermented in oak casks and the rest in new oak barrels. Pre-fermentative cold maceration was carried out at 10/12 degrees Celsius. Once post fermentative maceration was over, wine was devatted and immediately racked to oak barrels, where malolactic fermentation took place.

ANALYSIS

Alcohol: 14.5% TA: 3.73 g/L pH: 3.73 RS: 2.4 g/L

