



RESERVE CABERNET SAUVIGNON



COUNTRY Argentina

APPELLATION Valle de Uco

REGION Mendoza

WINEMAKER Jose Galante

GRAPES 100% Cabernet Sauvignon

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: Deep ruby.

NOSE: Scents of cassis, blackcurrant and peppermint combine with delicate notes of vanilla.

TASTE: A structured wine with lovely flavors of black fruits, sweet red berries, grilled red pepper, a hint of spice and a long, velvety finish.

VINIFICATION

Gentle de-stemming. Grapes are fermented in stainless steel tanks over 12 days. Malolactic fermentation takes place in barrels.

ANALYSIS

Alcohol: 14% TA: 5.72 g/L pH: 3.74 RS: 2.17 g/L

SERVING SUGGESTIONS

An ideal match for beef, grilled meats, hard cheeses, hearty stews and pasta dishes.

BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**