



## SINGLE VINEYARD LA PAMPA 1997 SAN PABLO MALBEC

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

**APELLATION** Valle de Uco  
**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 has forged an international reputation for its fine wines. 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 relaxing retreat into nature), and the landmark Chapel of Gratitude, a non-denominational chapel of ascetic loveliness, built using ancient local stonework techniques.

### PRODUCTION AREA

The grapes were sourced from the La Pampa 1997 Estate, situated at 4,250 feet above sea level in the San Pablo GI, Uco Valley. Planted in 1997, this vineyard was one of the first in Mendoza at such an elevation.

### DESCRIPTION

**COLOR:** Intense red color with purple hues.

**NOSE:** Notes of black fruit, black pepper, and spices.

**TASTE:** On the palate, it is ample and concentrated with silky tannins, noticeable natural acidity and a fresh and lingering finish.

### VINIFICATION

The grapes were hand-picked and transported in 400-kg bins. Bunches were then selected and destemmed. 37% of the must was fermented in 7,000-litre foudres and 63% in 225-liter oak barrels. Cold maceration was at 50-54°F. Fermentation was carried out at 82-84°F initiated with selected yeasts. Pump over, rack and return and punch down were employed for the foudres, and just punch down and the controlled introduction of macro oxygenation for the barrels. The wines were then racked and transferred to French oak barrels for malolactic fermentation. After a period of six months, the wine was blended in stainless steel tanks and then returned to barrels for approximately 10 additional months to complete aging.

### ANALYSIS

Alcohol: 13.5% TA: 5.7 g/L pH: 3.7 RS: 1.8 g/L

### SERVING SUGGESTIONS

### BOTTLE SIZES

750 ml



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 **Vegan**  **Gluten Free**