



GRAN VU BLEND

COUNTRY Argentina

APPELLATION Valle de Uco

REGION Mendoza

WINEMAKER Jose Galante

GRAPES 62% Malbec and 38% 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 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. "Salentein Gran VU Blend represents the deep commitment that Bodegas Salentein has made in the Valley de Uco. This wine is the crowning glory of years of work and research in our quest to understand the terroir that we have identified and selected to produce the best wines in Argentina. Having taken this trajectory with grapes from many different regions of Mendoza, I am convinced that we have found the vineyards and varietals to perfect this blend. Gran VU Blend is a paean to the Valley de Uco and the wines of Argentina." - José Galante

DESCRIPTION

COLOR: Intense and deep burgundy red color.

NOSE: Great aromatic expression, that is complex and delicate at the same time. Notes of black fruit, aniseed, licorice, and a hint of menthol.

TASTE: Elegant and well-structured on the palate with ripe and velvety tannins. Aromas of rich black fruit, spices, and subtle graphite notes with a long, lingering finish.

VINIFICATION

Grapes were hand-harvested early morning and immediately sent to the winery. Cluster selection was performed. Malbec was fermented first use French oak barrels & Cabernet Sauvignon in oak casks. Once post fermentative maceration was over, wine was devatted and immediately racked to oak barrels, where malolactic fermentation took place. After 6 months aged in barrels, wine was racked to make the blend; then back to the oak barrels in order to finish its ageing process. Total Aging 24 months.

ANALYSIS

Alcohol: 15% TA: 5.93 g/L pH: 3.73 RS: 2.15 g/L

SERVING SUGGESTIONS

Great pair to prime cut steaks, duck and aged cheeses.

BOTTLE SIZES

750 ml



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Vegan



Gluten Free