



NUMINA GRAN CORTE



COUNTRY Argentina

APPELLATION Valle de Uco

REGION Mendoza

WINEMAKER Jose Galante

GRAPES 66% Malbec, 20% Cabernet Sauvignon, 5% Merlot, 5% Cabernet Franc, 4% Petit Verdot

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 started to forge 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.

PRODUCTION AREA

Tunuyan, Uco Valley, Mendoza.

DESCRIPTION

COLOR: Deep, dark red in color with intense violet glints.

NOSE: Complex nose, notable dark berries, and raspberries, with notes of blackcurrant and spices.

TASTE: Quite evident acidity in the mouth, elegant, full-bodied, good tannic structure. Long, persistent finish.

VINIFICATION

Grapes were hand-picked and transported in 400-kg bins. Bunches were selected then destemmed. Part of the must and skins were placed in variously sized stainless steel tanks and part placed in 7,000-litre oak foudres. Cold maceration was undertaken at 46°-50°F for 4-5 days. Part of alcoholic fermentation was performed using selected active dry yeasts and part with wild yeasts. All the must was fermented at a controlled temperature of 82-85°F for 10-12 days, with all the varieties undergoing remontage, and also delestage for the Malbec. The wine underwent an additional 4-10 days of maceration, depending on the varietal and tasting. Afterward, the wine was racked and transferred to oak barrels for spontaneous malolactic fermentation. The Petit Verdot was co-fermented with part of the Malbec, the balance fermented separately. After six months of aging, the wines were blended in tanks and then transferred to French oak barrels for about 16 months of aging.

ANALYSIS

Alcohol: 15% TA: 5.5g/L pH: 3.75 RS: 2 g/L

SERVING SUGGESTIONS

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

BOTTLE SIZES

750 ml



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