



## PR1MUM CABERNET SAUVIGNON

**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 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. Pr1mum, a Latin word meaning the first, represents Salentein's first range of flagship wines and the first ever high-end single varietal range from the Uco Valley. Pr1mum is made with the finest grapes grown at Salentein's estate vineyards, perfectly capturing the region's unique terroir. The grapes are harvested from individual plots at various elevations and soil profiles in the Uco Valley.

### PRODUCTION AREA

Made with Cabernet Sauvignon grapes, clones 169 and 337 from plots No. 720 and 721 from Salentein's oldest estate "El Oasis" located in Uco Valley, Mendoza.

### DESCRIPTION

**COLOR:** Intense ruby color with deep bluish hues.

**NOSE:** On the nose, it is delicate and complex with aromas reminiscent of blackcurrant combined with notes of licorice and black pepper.

**TASTE:** On the palate, it is intense with notes of black fruit and peppers. Full-bodied with firm, rounded and pleasant tannins followed by a long finish.

### VINIFICATION

Grapes were hand-harvested and carried to the winery in 400-kg plastic bins. Clusters were carefully selected. 50% of the fruit was fermented in 225-litre first-use French oak barrels. Destemmed grapes were directly sent to the barrels and cold maceration was carried out at 50-53°F. Fermentation was performed by using active dry yeast at a temperature between degrees 82-86°F. During fermentation, pump over took place along with controlled macro oxygenation. The rest of the fruit was fermented in 7,000-litre oak casks. Cold maceration was carried out at 50-53°F. Fermentation was performed by using active dry yeast at a temperature between 82-86°F. During fermentation, pump over and rack and return took place. Once post fermentative maceration was over, the wine was devatted and immediately racked to oak barrels, where malolactic fermentation took place followed by 18 months of aging.

### ANALYSIS

Alcohol: 14.5% TA: 6.15 g/L pH: 3.64 RS: 2.43 g/L



© 2022 PALM BAY INTERNATIONAL INC | WWW.PALMBAY.COM



**Vegan**



**Gluten Free**