



## RESERVE CABERNET SAUVIGNON

|                |                         |                    |              |
|----------------|-------------------------|--------------------|--------------|
| <b>COUNTRY</b> | Argentina               | <b>APPELLATION</b> | Valle de Uco |
| <b>REGION</b>  | Mendoza                 | <b>WINEMAKER</b>   | Jose Galante |
| <b>GRAPES</b>  | 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.

### PRODUCTION AREA

Los Arboles, Uco Valley, Mendoza. Made from grapes from the Salentein El Oasis estate, located 3,608 feet above sea level.

### DESCRIPTION

**COLOR:** Deep ruby red.

**NOSE:** Aromas of peppers and blackcurrant mingled with notes of licorice and black pepper.

**TASTE:** Well-structured palate with fruity notes and a pleasant lingering finish.

### VINIFICATION

Cold maceration was performed at 46-50°F for approximately 5 days. Fermentation developed at a controlled temperature between 78°-84°F for 10-12 days. Remontages were carried out. Next, maceration continued for 7-8 days. Once this stage was over, the wine was raked. 80% of the wine was transferred to oak casks and the rest, to stainless steel tanks, where malolactic fermentation occurred.

### ANALYSIS

Alcohol: 14% TA: 5.6 g/L pH: 3.75 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



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