



## RESERVE CHARDONNAY

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

**APPELLATION** 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 (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. Chardonnay grapes were sourced from Salentein's La Pampa estate located 4,265 feet above sea level.

### DESCRIPTION

**COLOR:** Bright yellow color with green hues.

**NOSE:** Aromas of citrus fruit and white peach with a hint of floral notes.

**TASTE:** Soft and refreshing palate with fruity and mineral notes.

### VINIFICATION

100% of the grapes are hand-harvested and immediately transported to the winery in 400-kg plastic bins. Whole clusters of berries go through a pneumatic press to help facilitate separation from the skins. 40% of must fermentation was carried out in stainless steel tanks and 60% in French oak barrels. Once fermentation was complete, the wine rested on its lees. The wine was then aged in oak barrels for 6 months. 60% of the wine components went through malolactic fermentation.

### ANALYSIS

Alcohol: 13.5% TA: 6.2 g/L pH: 3.31 RS: 2.0 g/L

### SERVING SUGGESTIONS

An ideal match for fish, chicken, roasted pork, stuffed turkey and roasted vegetables.

### BOTTLE SIZES

750 ml



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 **Vegan**  **Gluten Free**