



RESERVE MALBEC

COUNTRY Argentina
REGION Mendoza
GRAPES 100% Malbec

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 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 (San Pablo GI)/El Tomillo (Paraje Altamira GI)/Uco Valley, Mendoza. 60% of the grapes come from Salentein's El Oasis estate, 37% from the La Pampa estate, and 3% from the El Tomillo estate.

DESCRIPTION

COLOR: Intense red with purple hues.

NOSE: Fresh and complex on the nose, with noticeable aromas of red fruits and flowers, such as roses and violets, and balsamic notes.

TASTE: Fresh, fruity and juicy on the palate with a good structure and a long finish.

VINIFICATION

Cold maceration was performed at 46-50°F for 3 days. Fermentation developed at a controlled temperature between 82-86°F for 8-10 days, with pump-overs, followed by maceration for 5-7 days. The wine was then racked and 65% was transferred to oak barrels and the rest to stainless-steel tanks where malolactic fermentation took place.

ANALYSIS

Alcohol: 14.5% TA: 5.8 g/L pH: 3.75 RS: 2 g/L

SERVING SUGGESTIONS

Well-matched with barbecued meats, robust pasta entrées, baked ham, pork chops and sharp cheeses.

BOTTLE SIZES

750 ml, 3.0 L



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Vegan **Gluten Free**