



SALENTEIN

RESERVE

PINOT NOIR



Winery:	BODEGAS SALENTEIN
Variety:	100% PINOT NOIR
Vintage:	2010
Region:	Valle de Uco – Mendoza
Country of Origin:	Argentina
Winemaker:	José Galante

Tasting Note

This wine displays a bright ruby red colour of medium intensity.

It is a fragrant wine, explosive in the nose, with outstanding fruit aromas such as cherries, strawberries, raspberries and descriptors characteristic of Pinot Noir, which is cultivated in the high regions of the Uco Valley.

In the mouth, it has a sweet entry, with outstanding silky tannins as well as fresh and balanced acidity. The fruit notes above mentioned are combined with vanilla notes granted by its French oak ageing.

Comments about the vineyard

This is a 100% Pinot Noir made with grapes from our own vineyards located in El Oasis estate, 1100 masl (40%) and in La Pampa estate 1250 masl (60%). The soils of our states are not so deep. They are alluvial-stony with excellent permeability and low content of organic matter. Thanks to a suitable canopy management, grape clusters receive the right sun exposure in order to get the appropriate ripeness. They are balanced vines, trellis-trained in bilateral cordon, with low production as well as efficient drip irrigation control and optimum ripeness.

Harvest

Harvest 2010 offered good weather conditions in the high region of the Uco Valley, which resulted in a perfect balance between acidity and sugar.

In autumn, conditions were very favourable to plants since the vegetative cycle was not interrupted by any frost and they were able to complete the process of reserve accumulation and to make the physiological changes according to their preparation to face low temperatures in winter.

Warm days and cold nights in March and April favoured a slow and very balanced tannic ripeness with an appropriate level of sugar in fruit.

Winemaking

Grapes were 100% hand-harvested early in the morning. A gentle destemming was carried out without breaking the grapes and then a grape selection is performed. Grapes went directly to a 450-kg hopper and then to 7000-litre French oak tanks, where prefermentative cold maceration was carried out between 8° and 10° C during 5-8 days.

Fermentation was controlled between 26-28°C during 10 days. Manual treading and overpumping were gently carried out daily until the end of fermentation. Once this stage was over, wine was devalled and then it was immediately racked to first, second and third use French oak barrels, where malolactic fermentation took place. Wine was aged in the barrels for 10 months. Then it was bottled without filtration, keeping it in bottle ageing for other six months.

Analysis

Alcohol content: 15%

Tartaric acidity g/L: 5.33

Residual sugar g/L: 2.31

pH: 3.71



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VALLE DE UCO, MENDOZA
ARGENTINA