

KILLKA

SALENTEIN ART & WINE

MALBEC 2010

WINERY _____ BODEGAS SALENTEIN
REGION _____ UCO VALLEY - MENDOZA
COUNTRY OF ORIGIN _____ ARGENTINA

VARIETAL _____ MALBEC
VINTAGE _____ 2010
WINEMAKER _____ GUSTAVO BAUZÁ



TASTING NOTES



Purplish red colour. In the nose, it displays aromas reminiscent of plums and blackberries with a hint of vanilla granted by its oak ageing. In the mouth, it is a fruity wine with very good structure and silky tannins. It is an ideal wine to match grilled or roast red meat, pasta with red sauces and semi hard cheeses.

VINEYARD COMMENT



This is a 100% Malbec wine made with grapes coming from different plots of our estate El Oasis in the Uco Valley. This way, this Malbec comes from the Plot No. 7 at 1090 masl (40%), Plot No. 88 at 1132 masl (35%) and Plot No. 157 at 1180 masl (25%). The precision agriculture performed in Bodegas Salentein's vineyards allows us to make varietal wines with Malbec from different regions that express greater complexity and expression of the terroir than those wines that are made of grapes just from the same place.

Its shallow, alluvial and stony soil has low organic matter content and excellent permeability. The climate offers great temperature range from 15° to 20° C. By means of a balanced canopy management according to the variety, bunches may get the right sun exposure in order to achieve suitable ripeness not only of sugars but also of polyphenols, such as colour, which is very important due to its abundance in this Malbec varietal. With the aim of achieving the optimum ripeness of grapes, cordon trellising is used in balanced vines with efficient drip irrigation control.

HARVEST



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

The drip irrigation system allows the plant to get the necessary amount of water to achieve the optimum development of the foliage. Bunches are protected by leaves in order to avoid an excessive sun exposure, keeping the fruit expression.

WINEMAKING PROCESS



Grapes were harvested in 400-kg plastic bins. When arriving to the winery, grapes were gently destemmed, without breaking them. Afterwards, they were led to the tank, where cold maceration was performed during 5-10 days at 8-10° C with almost entire grapes in order to get a delicate extraction of aromas and colours.

After cold maceration, selected yeasts were used to give rise to the beginning of fermentation, which was controlled during 7-10 days at 24-26°C. Daily overpumping and manual tread were slightly performed until the end of fermentation. Once this stage was over, 100% of wine was aged in oak for six months. Once bottled, it is aged for three months.

ANALYSIS



Alcohol content: 14%
Tartaric acidity g/L: 5.05
Residual sugar g/L: 1.90
pH: 3.74



BODEGAS
SALENTEIN

VALLE DE UCO, MENDOZA
ARGENTINA