



### SALENTEIN RESERVE MALBEC 2012

Winery:	BODEGAS SALENTEIN
Variety:	100% MALBEC
Vintage:	2012
Region:	Uco Valley – Tunuyán – Mendoza
Country of Origin:	Argentina
Winemaker:	José Galante

### Tasting Note

It displays a very intense purplish red colour.

In the nose, it is intense and complex with outstanding aromas of red fruits, black berries, as well as delicate floral notes.

In the mouth, its entry is sweet and mild. It is a fruity and fresh wine with good intensity. In the middle mouth, it is wide with a lingering finish.

### Vineyard Notes

This 100% Malbec wine was made with grapes from our own vineyards located in El Oasis estate, 1050-1200 masl (90%), and in La Pampa estate, 1250-1350 masl (10%).

Grape harvest started on 7th April in the lower plots and finished on 2nd April in the higher ones.

The soils of our estates are shallow, alluvial and stony, with excellent permeability and low content of organic matter.

Vines are trellis-trained in bilateral cordon with efficient drip irrigation control and canopy management.

### Vintage Report

The season was characterised by a lower production than usual, around 15%-20% depending on the variety.

It was a typical winter considering the average temperatures for this region and grapes got enough cold. Rainfall decreased dramatically, which made irrigation necessary earlier.

In spring average temperatures were higher than the historical average ones. There was low rainfall, just like winter. Even though there was no frost, some nights had long periods of temperatures around zero degrees Celsius, which together with the strong Zonda wind (dry and hot) at the end of spring when vines were blooming, probably resulted in lower yields.

In summer, maximum temperatures were higher than the average ones. Just like spring, summer had low rainfall. All this resulted in excellent sanitary conditions and a very short veraison period, which was a sign of a very uniform ripeness that eventually contributed to the harvest.

At the end of the summer, average temperatures were as usual for the region and the minimum ones were a bit lower, which resulted in a more balanced ripeness, especially in red grapes.

### Winemaking Report

Grape was hand-harvested and carried to the winery in 400-kg bins. Then, fruit was destemmed. Fermentation tanks were filled gravitationally, without pumps.

Cold maceration was performed between 8 and 10 degrees Celsius during 5 days.

Fermentation was performed at controlled temperature between 26 and 28 degrees Celsius for 13 days. During this period, overpumping as well as rack and return took place. Afterwards, maceration continued 10 more days. Once this stage was over, wine was devatted and immediately racked to oak barrels, where malolactic fermentation took place. Wine was aged in oak barrels during 12 months.

### Analysis

Alcohol content: 14%

Tartaric acidity g/L: 5.85

Residual sugar g/L: 2.26

pH: 3.65



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