



# SALENTEIN

## NUMINA

### NUMINA 2011



Product — Numina

Harvest — 2011

Region — Uco Valley – Tunuyán – Mendoza

Country of Origin — Argentina

Blend — 65% Malbec, 14% Cabernet Sauvignon,

8% Petit Verdot, 8% merlot y 5% Cabernet Franc.

Winemaker — José Galante

#### TASTING NOTES



It displays a bright, intense and deep purplish red colour.

Its aroma is complex and elegant with notes of tobacco, cassis, blueberries, spices as well as notes of vanilla and caramel.

In the mouth, it is a wide and intense wine with full body and tannic structure as well as a long and lingering finish.

#### VINEYARD NOTES



**This blend is made up with grapes:**

**Malbec** from plots No. 901 – 902 (harvest 2004) of El Oasis estate, harvested between 12th and 20th April.

**Cabernet Sauvignon** from plot No. 721, Clone 169 (harvest 2003) of El Oasis estate, harvested on 30th April.

**Merlot** from plot No. 16, (harvest 1979) El Oasis estate, harvested on 5th April.

**Cabernet Franc** from plot No. 21, Clone R9 (harvest 1997) El Oasis estate, harvested on 27th April.

**Petit Verdot** from plot No. 717, Clone 400 (harvest 2003) El Oasis estate, harvested on 28th April.

#### VINTAGE REPORT



Even though in winter the average temperatures were higher than the historical average (6,7 °C - 44 °F), grapes got enough cold so buds sprouted at similar time and in a relatively short period, which eventually resulted in a concentrated flowering period.

Spring did not show significant differences with the standard average values of temperature for the Uco Valley (14 °C – 57.2 °F). Most days were sunny and with few clouds. It was a dry spring almost without rain or Zonda wind. It is important to bear in mind that during the first two weeks of November, grapes were affected by frost, according to the location of the vineyard within the Uco Valley. This way, the lowest regions of the Valley (San Carlos) suffered the lowest temperatures and the greatest damage. Our vineyards located in the high region of the Uco Valley did not suffer any damage but 15% of grapes in La Consulta were affected.

Summer was very dry with rain only at the end of February which did not influence the harvest quality. In general, during summer maximum temperatures were lower than usual (18.3 °C - 65 °F), which delayed the phenolic processes, veraison a week, and especially the harvest, which was delayed two weeks. Therefore, the ripeness period was longer and, consequently, slower, which eventually resulted in grapes with excellent acidity levels and a more intense fruit expression than the one displayed in previous years.

All in all, we may say harvest 2011 was very good-excellent.

#### WINEMAKING



Grapes were hand-harvested and carried to the winery in 400-kg plastic bins. Cluster selection and fruit destemming were performed. Fermentation was carried out in 7,000-litre oak casks. The varieties of this blend were made separately and after 6 months aged in barrels, the barrels were emptied and the blend was made, which came back to the oak barrels in order to finish its ageing process. The total ageing time was 16 months.

#### ANALYSIS



Alcohol content: 14.5 %

Tartaric Acidity g/L: 5.78

Residual sugar: 1.92

pH: 3.79



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