



SALENTEIN RESERVE MALBEC 2013

Winery:	BODEGAS SALENTEIN
Variety:	100% MALBEC
Vintage:	2013
Region:	Uco Valley – Tunuyán – Mendoza
Country of Origin:	Argentina
Winemaker:	José Galante

Tasting Note

Intense purplish red colour.

In the nose, it is fresh, intense and complex with outstanding aromas of red fruits, black berries, as well as delicate floral notes. In the mouth, its entry is sweet, fresh, fruity and intense. 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 9th April in the lower plots and finished on 3rd May 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. Efficient drip irrigation control and canopy management.

Vintage Report

Winter was moderate with temperatures rather lower than the historical average ones for the region. The average absolute minimum temperature of winter was -3°C. However, the average temperatures of these months were a bit lower than the historical average temperature. Therefore, vines got enough cold, sub/7, which guaranteed their normal development the first days of spring.

During spring, there were no significant variations as regards the historical ones, with the exception of rainfall, which was rather low for the season. All this resulted in excellent conditions for the normal development of sprouting, flowering and fruit setting with no risk of developing cryptogamic diseases that may affect the quality during this period of development.

Summer was colder than usual, considering both maximum and minimum temperatures, which guaranteed the temperature range characteristic for the region with the advantage of being in a temperature range lower than usual, which eventually resulted in excellent concentration of anthocyanins, good acidity and intense aromas.

The ripeness period was very long with moderate temperatures, rather low at the end of the season, resulting in grapes with suitable ripeness and good balance.

It is important to highlight that the increase in rainfall at the end of the season did no affect the quality of the harvest.

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 French oak barrels during 12 months.

Analysis

Alcohol content: 14

Tartaric acidity g/L: 5.63

Residual sugar g/L: 2.00

pH: 3.78