



SALENTEIN RESERVE SAUVIGNON BLANC 2014

Winery:	BODEGAS SALENTEIN
Variety:	100% SAUVIGNON BLANC
Vintage:	2014
Region:	Valle de Uco – Mendoza
Country of Origin:	Argentina
Winemaker:	José Galante

Tasting Note

It displays a bright and pale yellow colour with greenish hues.

Very good intensity, aromatic complexity, expression and varietal typicity. Outstanding citric notes such as grapefruit and rue notes.

In the mouth, it is balanced, intense, wide and fresh with a lingering finish due to its strong acidity.

Vineyard Notes

80% of the Sauvignon Blanc grapes used for the winemaking process come from different plots of La Pampa estate, located between 1,250 and 1,350 m.a.s.l., and the remaining 20% from San Pablo estate, located 1,500 m.a.s.l.

The clones used for the winemaking process were 297, R3, 316, 242 and 240.

Grapes from lower regions were harvested between 6th and 10th March and the ones from higher regions on 28th March.

Vines are balanced and trellis-trained. Vines got suitable irrigation and canopy management in order to achieve the best expression of this varietal.

Vintage Report

In general, the season 2013-2014 in the Uco Valley has been rather warmer than the historical average one, especially during winter, which was one degree Celsius higher than usual. Unlike winter, during the months of September, February and March temperature was 1.2 degrees Celsius lower than the average one.

The Zonda wind (dry and hot) was not a significant variable this season and even though rainfall was lower than usual, more than 50% was in the months of February and April.

As regards the ambient relative humidity, it was almost normal during the months of September, October, November, December and January but significantly higher in February, March and April with average values higher than 70% and up to 84% in average during April. Sprouting was longer at the beginning with abundant flowering period and normal fruit setting. All this resulted in more grapes with a slight increase in the yield of varieties for Reserve lines and a more significant increase in grapes for lower lines.

In general, we may say that the white varieties ripen without major difficulties and their quality was not affected by the rain of February.

Winemaking Report

Grapes from La Pampa estate were harvested mechanically while the ones from San Pablo estate were hand-harvested.

Maximum precautionary measures were taken to protect fruit from oxidative phenomena, following the protective method with inert gases.

A gentle lees removal was performed and cold prefermentative maceration took place at 0 degrees Celsius. For must fermentation dry active yeast, specific for Sauvignon Blanc, was added and the temperature of fermentation was 12/14 degrees Celsius. Wine remained on fermentation lees during 3 months, with agitation.

Analysis

Alcohol content: 12.5

Tartaric acidity g/L: 7.4

Residual sugar g/L: 1.8

pH: 3.32



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