



SALENTEIN MALBEC 2009

Winery:	BODEGAS SALENTEIN
Variety:	MALBEC
Vintage:	2009
Region:	Valle de Uco–Tunuyán–Mendoza
Country Of Origin:	Argentina
Blend:	100 % Malbec
Winemaker:	José Galante

Tasting Notes

Deep red / purplish wine, very intense.

The nose offers the full typicity of this varietal from Uco Valley, with notes of ripe black berries, blueberries and red currants.

Subtle oral notes of violets.

A silky, enveloping start of mouth. Ample and intense feel. Crispy, well-balanced acidity. An authentic wine in which floral hints combine with the notes contributed by oak, particularly, vanilla.

Long and lingering finish

Vineyard Notes

A 100% Malbec made of grapes from our estate vineyards located at Finca El Oasis a 1100 msnm (86%), and finca La Pampa a 1250 msnm (14%). The soils of our estates are shallow, alluvial, stony soils with excellent drainage. The main characteristic of the soil is its poverty and low content of organic matter.

The weather offers a broad thermal amplitude of 15° (59°F) to 20°C (68°C).

Adequate handling of the canopy provides mild exposure of clusters to sunlight, avoiding direct exposure to protect pyrazines, and to achieve an enhanced fruity expression and adequate maturity. Well-balanced vines, trained on double cordon trellis, with low yields, efficient drip irrigation control and optimum ripening, rendering the unique Salentein style.

Vintage Report

The 2009 vintage was remarkably warm, therefore, irrigation, canopy management (aerial part, leaves, buds) and the slightly anticipated vintage were decisive elements to preserve varietal typicity.

Day-time temperatures in the aggregate were slightly higher than normal, but we were favored by consistently cool nights at these altitudes. The low night-time temperature led to great daily amplitude, helping preserve acidity, aromatic precursors and, above all, the varietal character.

To achieve the necessary concentration, yield per plant started to be defined in the winter with pruning, leaving the necessary number of buds to render approximately 1.5 kg per plant. Later stages of the cycle included thinning of buds and clusters to define final load per plant at 1.2 kg, with a selection of the best located clusters. These efforts were enhanced with irrigation management, which completed the right control of vineyard vigor and health, waiting for the right maturity. Canopy management is very important to balance the notes of fruit leaning towards the fresher profile of our renewed style. Finally, leafing was performed close to harvest time, to improve sunlight through clusters, but always avoiding direct sunlight, and adding the mineral descriptor, as a result of the timely ripening and harvest.

Winemaking

The grape was 100% hand harvested, in the early morning, and placed in 20-kg plastic bins. The process started with cluster selection, followed by gentle destemming, without breaking the grapes, and berry selection. The grapes went from the selection table directly to a 450 kg hopper and then into stainless steel tanks, without using pumps, where cold maceration took place for five days at 8-10°C with almost whole berries, to achieve a delicate extraction of aromas and colors.

Select yeasts were inoculated, thus leading to fermentation, which was controlled at 26-28° C for 10 days. The process continued with gentle pumping over and punching down of the cap until the end of fermentation. Maceration continued for 15 additional days. After this stage, the wine immediately run off by gravity and was racked to new, second and third-use French oak barrels, where malolactic fermentation took place. The wine was barrel-aged for 12 months, and bottle-aged for at least six months before being released for distribution.

Winemaking Details

Yeast Type: Selected and neutral yeasts.

Cold Maceration: 5 days 8°-10°C (46°-50°F)

Fermentation Temperature / Time: 24°-26°C (75°-79°F) during 10 days

Maturation Process / Time: Ageing in French oak barrels for 12 and bottle-aged for 6 additional months

Oak type: French oak

Fining Agents: none

Cold Stabilization: no

Filtration Types: none

Analysis

Alcohol: 14,5%

Tartaric Acidity g/L: 5,73

Residual Sugar g/L: 2,08

pH 3,63