



SALENTEIN PINOT NOIR 2009

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

Tasting Note

Bright ruby red wine, intermediate intensity.

A fragrant and explosive nose, with aromas of fruits such as cherry, strawberry and raspberry, typical descriptors of the Pinot Noir from the upper reaches of Uco Valley.

A sweet start of mouth, featuring silky tannins and a crispy, balanced acidity. The fruit notes extend to the mouth, mingled with a vanilla touch contributed by French oak.

Vineyard Notes

Vineyards from our Finca La Pampa estate, at 1.300 meters (4.265 feet) above sea level, shallow, alluvial-stony soils with excellent drainage. Very poor, low in organic content. are part of the terroir.

The weather features considerable thermal amplitude of 15° (59°) to 20°C (68°F).

The handling of the canopy is based on a perfect balance of shades and sunlight through clustering and leaves, to preserve the character of a mature wine. Well-balanced vines, with north-south orientation and led on double-cordon trellis, with low yields per plant, efficient drip irrigation control and adequate maturity, all of which contributes to achieve the Salentein style.

Vintage

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 3 to 4 kg per plant. Later stages of the cycle included thinning of buds and clusters to define final load per plant at 3 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 Report

The grapes were 100% hand-harvested during the day, and placed in 18 kg. plastic bins. As soon as the grapes came to the winery, the clusters were selected, and a soft de-stemming was performed, followed by a selection of the berries (the grapes are not ground). From the selection table, the berries were directly taken to a 450 kg hopper, and mixed with dry ice to lower their temperature, and to permit the dissolution of color and the creation of fruit aromas. Then they were carried directly to the stainless steel tanks, without using pumps. As the berries got practically entire to the fermentation tank, a slight carbonic semi-maceration took place from 3 to 5 days at 8-10°C (46°-50°F). Select yeasts were inoculated, and fermentation was done with controlled temperatures between 24° and 27°C (75° to 81°F) for 8 days. Daily pumping over and manual trampling of the cap were performed, very softly until the end of fermentation. There was no maceration, to avoid over-oxidation, respecting the delicate profile of the Pinot, and the wine was racked to first and second-use French oak barrels, where malolactic fermentation took place. The wine was barrel-aged from 10 to 12 months. Then it was bottled at least six months prior to release.

This wine was racked from the barrels and a blend was made with the different components, so as to bottle it without any kind of fining, stabilization or filtration process.

Winemaking Details

Yeast Type: neutral, with good alcohol-generation power
Pre-fermentative cold maceration: 3 to 5 days at 8°-10°C (46°-50°F)
Fermentation Temperature/Time: 24°-27°C (75° to 81°F) for 8 days
Reductive handling: no
Maturation Process/Time: ageing for 10-12 months in French oak barrels
Oak Type: First and second-use French oak
Fining Agents: none
Cold maceration: no
Filtration types: none

Analysis

Alcohol: 14,50
Tartaric Acidity g/L: 5,60
Residual Sugar g/L: 2,40
pH: 3,60