



SALENTEIN SAUVIGNON BLANC 2010

Winery:	BODEGAS SALENTEIN
Variety:	SAUVIGNON BLANC
Vintage:	2010
Region	Valle de Uco–Tunuyán–Mendoza
Country Of Origin:	Argentina
Blend	100 % Sauvignon Blanc
Winemaker:	José Galante

Tasting Notes

Pale yellow, with greenish tints, sheer and brilliant. Intense and fresh nose, reflecting the full varietal typicity of these grapes from Uco Valley. The aroma of pink grapefruit comes as the first impact, then pit fruits like white peaches surface, and later on, tropical fruits and delicate floral notes are perceived, with mineral traces giving it a unique identity. The start of mouth is smooth, leading to increased intensity in the mid mouth, with pleasant acidity and great varietal typicity, followed by a long and refreshing finish.

Vineyard Notes

A 100% Sauvignon Blanc made of grapes from our estate vineyards located at Finca La Pampa, 1300 meters above sea level (80%), and Finca San Pablo, 1500 meters above sea level (20%). The soils of our estates are shallow, alluvial-stony, with excellent permeability and low in organic content. 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 2010 was marked by good weather in the upper reaches of Uco Valley, resulting in perfect sugar / acidity balance.

The Sauvignon Blanc grapes were harvested between March 8 and 10 at Finca La Pampa and on March 25 at Finca San Pablo. The fruit was in a very good state of health.

Teamwork between the enologist and the agronomist was essential to achieve the best fruit quality during all periods in the cycle through the last stage of defining the right ripening point for harvest.

Winemaking Report

The grapes were hand-harvested in the early morning. The process starts with skin contact and cooling of the fruits. Immediately afterwards, the product goes through a work protocol that is intended to protect the must from oxidation, including the use of inert gases to create an atmosphere of low oxygen. The pneumatic press is used. The must is kept cold in stainless steel tanks, at 8°C for 10 to 15 days. Alcoholic fermentation takes place with select yeasts, specific for the variety, releasing and expressing the aromatic precursors present in these grapes.

After alcohol fermentation, the wine is aged on its lees for four months, to favor its mid mouth development.

Winemaking Details

Yeast type: indigenous yeasts at the start of fermentation; select and neutral yeasts at the end.

Skin contact maceration: no

Fermentation temperature / time: 17-19°C (63-66°F) for 30 days

Reductive handling: no

Ageing process / time: oak barrels and stainless steel tanks for 6 months

Oak type: new and second-use French oak barrels and new oak vats

Clarifying agents: bentonite for protide extraction

Filtration types: open, with coarse filter

Analysis

Alcohol: 13.50%

Tartaric acidity g/L: 6.15

Residual sugar g/L: 1.80

pH 3.29