



# SALENTEIN

RESERVE

MERLOT



|                    |                                |
|--------------------|--------------------------------|
| Winery:            | BODEGAS SALENTEIN              |
| Variety:           | 100% MERLOT                    |
| Vintage:           | 2011                           |
| Region:            | Uco Valley – Tunuyán – Mendoza |
| Country of Origin: | Argentina                      |
| Winemaker:         | José Galante                   |

## Tasting Note

Intense red colour with maroon hues.  
It displays aromas of dried tomato, plum and cherry jam.  
In the mouth, it is juicy, intense and fresh.

## Vineyard Notes

This wine was made with Clone R3 Merlot grapes from plots 9 and 19 of La Pampa estate. Grapes were harvested between 19th and 20th April.

## Harvest

Even though in winter the average temperatures were higher than the historical average (6,7 °C - 44 °F), grapes got enough cold so buds sprouted at similar time and in a relatively short period, which eventually resulted in a concentrated flowering period.

Spring did not show significant differences with the standard average values of temperature for the Uco Valley (14 °C – 57.2 °F). Most days were sunny and with few clouds. It was a dry spring almost without rain or Zonda wind. It is important to bear in mind that during the first two weeks of November, grapes were affected by frost, according to the location of the vineyard within the Uco Valley. This way, the lowest regions of the Valley (San Carlos) suffered the lowest temperatures and the greatest damage. Our vineyards located in the high region of the Uco Valley did not suffer any damage but 15% of grapes in La Consulta were affected.

Summer was very dry with rain only at the end of February which did not influence the harvest quality. In general, during summer maximum temperatures were lower than usual (18.3 °C - 65 °F), which delayed the phenolic processes, veraison a week, and especially the harvest, which was delayed two weeks. Therefore, the ripeness period was longer and, consequently, slower, which eventually resulted in grapes with excellent acidity levels and a more intense fruit expression than the one displayed in previous years.

All in all, we may say harvest 2011 was very good-excellent.

## Winemaking

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 14 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: 14.0%  
Tartaric acidity g/L: 5.55  
Residual sugar g/L: 2.6  
pH: 3.76



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