



SALENTEIN RESERVE PINOT NOIR 2012

Winery:	BODEGAS SALENTEIN
Variety:	100% PINOT NOIR
Vintage:	2012
Region:	Valle de Uco – Mendoza
Country of Origin:	Argentina
Winemaker:	José Galante

Tasting Note

Bright cherry red colour of medium intensity.
Intense and complex nose with outstanding candied cherry aromas.
In the mouth, it is mild, sweet, rounded, long and fresh.

Vineyard Notes

This 100% Pinot Noir wine is made with our own grapes located in La Pampa Estate, between 1250 and 1300 masl. Most clones used were 115 – R4 and to a lesser extent 667 – 459 – 662 and 5v-17. Grapes were cultivated between 19 and 28 March. Trellis-trained vines together with suitable irrigation and canopy management result in ideal fruit ripeness.

Vintage Report

The season was characterised by a lower production than usual, around 15%-20% depending on the variety. It was a typical winter considering the average temperatures for this region and grapes got enough cold. Rainfall decreased dramatically, which made irrigation necessary earlier. In spring average temperatures were higher than the historical average ones. There was low rainfall, just like winter. Even though there was no frost, some nights had long periods of temperatures around zero degrees Celsius, which together with the strong Zonda wind (dry and hot) at the end of spring when vines were blooming, probably resulted in lower yields. In summer, maximum temperatures were higher than the average ones. Just like spring, summer had low rainfall. All this resulted in excellent sanitary conditions and a very short veraison period, which was a sign of a very uniform ripeness that eventually contributed to the harvest. At the end of the summer, average temperatures were as usual for the region and the minimum ones were a bit lower, which resulted in a more balanced ripeness, especially in red grapes.

Winemaking Report

Grape was 100% hand-harvested in 400-kg bins. A gentle destemming was performed without breaking the grapes. Then, grapes were directly sent to 450-kg hoops and afterwards to 7,000-litre oak casks, without using pumps, where cold maceration took place between 8 and 10 degrees Celsius during 5-6 days. Fermentation was controlled between 26 and 28 degrees Celsius during 10 days. Daily overpumping and manual treading cap were slightly performed until the end of fermentation. Once this stage was over, wine was deacidified and immediately racked to oak barrels, where malolactic fermentation took place. Wine was aged in oak barrels during 9 months.

Analysis

Alcohol content: 14,5%
Tartaric acidity g/L: 5.55
Residual sugar g/L: 2.00
pH: 3.65