



SALENTEIN PRIMUS

PRIMUS 2010



Product _____ Primus

Region _____ Uco Valley – Tunuyán – Mendoza

Variety _____ 100% Malbec

Country of Origin _____ Argentina

Harvest _____ 2010

Winemaker _____ José Galante

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TASTING NOTES This wine displays an intense and deep purplish red colour.

Aromatically speaking it is very complex, with aromas of blackberries, raspberries and blueberries, combined with floral hints and delicate notes of vanilla and spices granted by its oak ageing.

In the mouth, it is intense, wide, concentrated and elegant. Its tannins are sweet and silky, with good texture. In the medium mouth, it displays a long and unctuous finish. Outstanding freshness and minerality.

VINEYARD NOTES

Grapes come from own vineyards: 60% from our oldest estate, El Oasis, plot 901, located 1200 masl and the remaining 40% from plot 22 of La Pampa estate, located 1300 masl.

The soils of our estates are shallow, alluvial and stony, with excellent permeability and low content of organic matter. Balanced vines, trellis-trained in bilateral cordon, with low production as well as efficient drip irrigation control and optimum ripeness.

VINTAGE REPORT

The harvest of Malbec grapes started on 5th April in El Oasis estate and continued on 20th April in La Pampa estate. Fruit sanitary conditions were very good. In 2009, winter was not very harsh. It had warm days and cold nights with medium-intensity frost. In spring, September was a bit colder than the historical average and, consequently, the shooting process was delayed seven days. During October and November, the average temperatures were a bit warmer. This made shoots grow faster, which eventually resulted in early abundant canopy. December was colder and, consequently, shoots grew slower at the end of the year and then they stopped growing in the middle of January, at the same time of veraison. The last two weeks of January, maximum temperatures were higher, which resulted in a greater demand of water due to the increase of evapotranspiration. This period with some water restriction made grapes were smaller, improving their relation between skin and pulp.

During March and April, days were warm and nights were cold, which favoured a slow and very balanced tannic ripeness with suitable sugar content.

In general terms, we may say harvest 2010 resulted in grapes with very good sanitary conditions. Aromatically speaking, wines are very expressive, in both intensity and varietal typicity.

WINEMAKING REPORT

Grapes were hand-harvested and carried to the winery in 400-kg plastic bins. Clusters were selected and destemmed. Fermentation was performed in 7,000-litre oak casks. Prefermentative cold maceration was carried out at 10/12 degrees Celsius. Fermentation was performed by using active dry yeast at a temperature between 26 and 28 degrees Celsius. During fermentation, overpumping, rack and return as well as passage took place. Once post fermentative maceration finished, wine was racked to French oak barrels where malolactic fermentation was carried out during 15 days at a controlled temperature between 26 and 28 degrees Celsius.

Wine was aged in French oak barrels 18 months. This way, wine was fully integrated with oak.

ANALYSIS

Alcohol content: 14.5 %
Tartaric Acidity g/L: 5.57
Residual sugar g/L: 2.65
pH: 3.78



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