

El Tomillo Single Vineyard Malbec 2017

BACKGROUND

In the remote upper reaches of Argentina's Valle de Uco on the eastern slopes of the Andes, Bodegas Salentein produces a remarkable collection of wines from vineyards planted at some of the highest elevations on the planet. From this lofty outpost, 65 miles south of the bustling city of Mendoza, Argentina's winemaking capital, Bodegas Salentein has forged an international reputation for its fine wines. Each year, growing numbers of curious wine lovers are drawn to this spectacular location, intent on discovering and experiencing the beauty and ethos of Bodegas Salentein for themselves. Established in the late 1990s, Salentein is a privately-owned estate of almost 5,000 acres, of which 1,124 acres are planted to vine. The property includes a world-class winery and cellars, a 125-acre nature preserve, the showpiece Killka Center for Culture and the Arts, a nearby lodge (the Posada Salentein, offering an elegant and relaxing retreat into nature), and the landmark Chapel of Gratitude, a non-denominational chapel of ascetic loveliness, built using ancient local stonework techniques.

TERROIR & VINTAGE NOTES

El Tomillo Vineyard is located in the middle of the Altamira Geographical Indication at a height of 3,400 feet. Cool climate wide thermal amplitude. Sandy soil with large concentration of calcium carbonate-covered stones.

WINEMAKING & AGING

Large foudres (7,000 L) were used to ferment 45% of the must, and 55% went into 225 L oak barrels. The pre-fermentation cold maceration was made at 10°-12°C. Active dry wine yeasts (ADWY) were used for fermentation that was temperature controlled at 28°-29°C, with remontage, délestage, and pigéage employed for the foudres and only pigéage for the barrel fermentation along with the controlled introduction of oxygen using the cliqueur device. After post-fermentation maceration, the wine was devatted and transferred to French oak barrels for malolactic fermentation. The total maceration period was approximately 23-25 days. The wine was barrel-aged for 16 months.

TASTING NOTES

Intense purplish red color. Complex aromas of red fruits and spices. The palate is elegant with velvety, fine tannins, mineral, and spicy notes supported by refreshing acidity and a pleasant lingering finish.



750ML



ORIGIN

Paraje Altamira, Valle de Uco,
Mendoza, Argentina

GRAPE VARIETIES

100% Malbec

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 5.8, RS: 1.8, Ph: 3.75,
Closure: Cork

WINEMAKER

Jose Galante/Jorge Cabeza

