

Gran Vu Blend 2013

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. 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. "Salentein Gran VU Blend represents the deep commitment that Bodegas Salentein has made in the Valle de Uco. This wine is the crowning glory of years of work and research in our quest to understand the terroir that we have identified and selected to produce the best wines in Argentina. Having taken this trajectory with grapes from many different regions of Mendoza, I am convinced that we have found the vineyards and varieties to perfect this blend. Gran VU Blend is a paean to the Valle de Uco and the wines of Argentina." - José Galante

TERROIR & VINTAGE NOTES

Made from grapes from the best rows in the El Oasis & La Pampa estates ranging from 3,445-5,237 f.a.s.l.

WINEMAKING & AGING

Grapes were hand-harvested early morning and immediately sent to the winery. Cluster selection was performed. The Malbec was fermented in first-use French oak barrels and the Cabernet Sauvignon in 7,000-liter oak casks. Active dry yeast was used in fermentation between 82-86 degrees F. Once post-fermentative maceration is over, wine is de-stemmed and immediately racked in oak barrels, where malolactic fermentation takes place. After 6 months of aging in barrels, wine is racked to make the blend; then back to the oak barrels to finish its aging process. Total aging is 24 months.

TASTING NOTES

Intense and deep burgundy red color. Aromas of black fruit, aniseed, licorice, and mint. Well-structured and ripe tannins. Full-bodied with a long lingering finish.



750ML



ORIGIN

Uco Valley, Mendoza, Argentina

GRAPE VARIETIES

62% Malbec, 38% Cabernet Sauvignon

SIZES

750ml

TECHNICAL DETAILS

ABV: 15%, TA: 5.93, RS: 215, Ph: 3.73, Closure: Cork

WINEMAKER

Jose Galante

