

Los Cerezos Single Vineyard Malbec 2018

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. Malbec grapes are sourced from Salentein's Los Cerezos Vineyard, The Cherry Trees, named for its location at the foot of an old cherry plantation.

TERROIR & VINTAGE NOTES

Los Cerezos vineyard is located at 1,430 masl in the higher area of Gualtallary IG. The climate is cool with a wide thermal amplitude, and the soil is rocky with an abundance of calcium carbonate.

WINEMAKING & AGING

Grapes were hand-harvested and carried to the winery in 400-kg plastic bins, followed by cluster selection and destemming. 80% of the volume was fermented in 225 liters oak barrels and the remaining 20%, in 7,000 liters oak casks. Cold maceration was carried out at 50–54°F. Fermentation was carried out using active dry yeast at 82–86°F. Punch-down fermentation occurred in barrels. Punch-down and pump-over fermentation, as well as rack and return occurred in casks. After post-fermentation maceration, the wine was racked and transferred to French oak casks where malolactic fermentation took place and aged for 16 months.

TASTING NOTES

Intense deep red. Complex aromas of black fruits and floral notes. The palate has a good structure with very fine tannins, chalky texture, notes of black fruits and pepper supported by refreshing acidity, and a lingering finish.



ORIGIN

Gualtallary, Valle de Uco, Mendoza, Argentina

GRAPE VARIETIES

100% Malbec

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.50%, TA: 5.9, RS: 1.8, Ph: 3.75,
Closure: Cork

WINEMAKER

Jose Galante

