

Numina Gran Corte 2021

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. Numina Gran Corte expresses the spirit of this fantastic region with a blend of the best Malbec, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot grapes. Selected from small blocks, each with unique soil types that express the finest qualities of each varietal.

TERROIR & VINTAGE NOTES

Of the 72 percent of Malbec used for this blend, 60 percent was sourced from Finca La Pampa, and the balance from Finca El Oasis.

WINEMAKING & AGING

Each of the varietals was fermented individually. The Finca El Oasis and Finca La Pampa Malbecs were fermented in stainless steel tanks, with a part of the volume fermented in 7,000-L foudres. The Cabernet Franc and Cabernet Sauvignon were micro-vinified in barrels. The Merlot and Petit Verdot were fermented in stainless steel tanks. All the varietals were cold macerated at 8°–10°C for 4–5 days. In all cases, fermentation was initiated using selected active dry yeasts and wild yeasts, and the process was temperature controlled at 28°–29°C for 7–15 days. The wine then underwent an additional 5 to 10 days of maceration, depending on the varietal and tastings. Afterward, the wines were racked and transferred to oak barrels for spontaneous malolactic fermentation. After approximately six months of aging, the wines were blended in tanks and then transferred to barrels for an additional 10 months of aging.

TASTING NOTES

Deep, dark red color with intense violet glints. Complex nose, with notes of balsamic, and fresh herbs mingling with blackberry licorice and black pepper. Full-bodied palate with vibrant acidity and well-integrated tannins and a long finish.



1.5L



ORIGIN

Valle de Uco, Mendoza, Argentina

GRAPE VARIETIES

72% Malbec, 9% Cabernet Sauvignon, 7% Merlot, 7% Cabernet Franc, 5% Petit Verdot

SIZES

1.5l

TECHNICAL DETAILS

ABV: 14.50%, TA: 5.5, RS: 2, Ph: 3.65, Closure: Cork

WINEMAKER

Jose Galante/Jorge Cabeza



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