

Numina Malbec 2020

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

40% of the grapes were sourced from El Oasis estate (1,150 m.a.s.l.). 60% were sourced from La Pampa estate (1,250 m.a.s.l.). The sandy loam soil has a few stones on its surface that increase in number starting at a depth of 50cm, where calcium deposits also begin to appear.

WINEMAKING & AGING

Grapes were handpicked and transported in 400-pound bins; clusters were then selected and destemmed. The must underwent cold maceration at 46°-50°F for 4-5 days. For vinification, 15% of the grapes were transferred to 1,849-gallon foudres and 85% to various-sized stainless steel tanks. Fermentation was performed at a controlled temperature of 82°-84°F, with 60% initiated with selected dry yeasts and 40% with indigenous or wild yeasts. Pump over, rack, and return and punch down techniques were employed during fermentation. After alcoholic fermentation, the wine macerated for an additional 8-12 days, after which it was racked and transferred to oak barrels to undergo malolactic fermentation. After six months, the component wines were blended and then returned to barrels for aging. The total aging time in French oak was 14 months.

TASTING NOTES

Vivid violet-red color. Floral aromas, highlighted by violet and earthy notes, combined with hints of blackcurrant. Juicy in the mouth with notes of tobacco leaf and a long finish.



750ML



ORIGIN

Valle de Uco, Mendoza, Argentina

GRAPE VARIETIES

100% Malbec

SIZES

750ml

TECHNICAL DETAILS

ABV: 15%, TA: 5.8, RS: 2, Ph: 3.68,

Closure: Cork

WINEMAKER

Jose Galante

