

# Primum Cabernet Sauvignon 2016

## 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.

## TERROIR & VINTAGE NOTES

This wine was produced using Cabernet Sauvignon clones 169 and 337, sourced from parcels N°s 720 and 721 at "El Oasis" estate, located in Tunuyán in the Uco Valley, at 1,150 masl planted in 2003. Harvest occurred on April 15 and 16. The sandy-loam alluvial soils are littered with calcium carbonate-rich stones beginning 30/40 cm below the surface.

## WINEMAKING & AGING

Grapes were hand-harvested and transported in 400-kg bins. 30% of the fruit was vinified in 225-liter French oak barrels, the rest in 7,000-litre foudres. Pre-fermentation cold maceration was employed in both cases at between 10° and 12°C for five days. Alcoholic fermentation was initiated with selected yeasts at controlled temperatures between 28° and 30°C for about 12 days. Remontage was employed for the foudres, pigéage and the controlled introduction of oxygen using the cliqueur device for the barrels. After the post-fermentation maceration was completed, the wine underwent délastage and transferred to French oak barrels (15 percent new) for malolactic fermentation. The wine was then barrel-aged for 18 months.

## TASTING NOTES

Intense ruby red color with blue glints. Complex aromas of blackcurrant, licorice, and black pepper. Intense in the mouth, with perceived notes of black fruit, black pepper, and mineral. Good body and structure with firm tannins, but simultaneously quite agreeable. Very good natural acidity, elegant and persistent finish.



NONE



## ORIGIN

Valle de Uco, Mendoza, Argentina

## GRAPE VARIETIES

Cabernet Sauvignon

## TECHNICAL DETAILS

ABV: 14.5%, TA: 6, RS: 1.8, Ph: 3.75,  
Closure: Cork

## WINEMAKER

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