

Primum Malbec 2015

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. Primum, a Latin word meaning the first, represents Salentein's first range of flagship wines and the first ever high-end single varietal range from the Valle de Uco. Primum is made with the finest grapes grown at Salentein's estate vineyards, perfectly capturing the region's unique terroir. The grapes are harvested from individual plots at various elevations and soil profiles.

TERROIR & VINTAGE NOTES

80% of the grapes come from the oldest estate, "El Oasis", located at 1,150 m.a.s.l. The remaining 20% comes from the "La Pampa" estate, located at 1,300 m.a.s.l. The soil at these estates is shallow, alluvial – stony, with excellent permeability and it has low organic matter content. Harvest occurred between April 7th –17th.

WINEMAKING & AGING

Grapes were hand-harvested and carried to the winery in 400-kg plastic bins. 70% of the volume was fermented in 7,000 liters wooden casks and the remaining 30% in 225 liters French oak barrels. Cold maceration was carried out at 50–54°F. Fermentation was carried out using active dry yeast at 82–86°F. During this process pump over, rack and return and punch down techniques were carried out during fermentation in oak casks. Punch down and macro oxygenation occurred during fermentation in the barrels. After post-fermentation maceration, the wine was racked and transferred to French oak casks where malolactic fermentation took place.

TASTING NOTES

Complex with intense notes of plum, blueberries, and blackberries mingled with subtle floral and balsamic notes. The mouth is elegant with a very good structure, sweet tannins, excellent acidity and with a long and pleasant finish.



750ML



ORIGIN

Valle de Uco, Mendoza, Argentina

GRAPE VARIETIES

100% Malbec

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.50%, TA: 5.8, RS: 2.4, Ph: 3.7,
Closure: Cork

WINEMAKER

Jose Galante

