

Single Vineyard Malbec La Pampa Estate 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.

TERROIR & VINTAGE NOTES

The grapes were sourced from our La Pampa 1997 Estate, situated at 1,300 masl in the San Pablo GI, Uco Valley. This vineyard was planted in 1997 with ungrafted massal selection vines, and has been trellis-trained with vertical shoots and drip-irrigated with pure Andes Cordillera meltwater. The sandy soil has a great prevalence of limestone-encrusted stones. The vineyard is sustainably managed.

WINEMAKING & AGING

Grapes were hand-harvested and carried to the winery in 400-kg plastic bins. Cluster selection and de-stemming was performed. For fermentation, 24 percent of the must was transferred to 7,000-litre oak foudres and 76 percent to stainless steel tanks. Cold pre-fermentation maceration was made at 10 – 12 °C. The fermentation at 28 – 29 °C was initiated with selected yeasts, and remontage, délestage, and pigéage were employed. Upon completion of post-fermentation maceration, the wines were racked and transferred to French oak barrels for malolactic fermentation. The total period of maceration was approximately 20 days. The wine was aged in oak for 16 months.

TASTING NOTES

Bright and intense red color with purple hues. This wine is distinguished by the complexity of its mingled black fruit and floral aromas. Good structure in the mouth with finely textured tannins, refreshing acidity, and notes of black fruit, graphite, black pepper and spices. The finish is elegant and lingering.



750ML



ORIGIN

San Pablo, Valle de Uco, Mendoza, Argentina

GRAPE VARIETIES

100% Malbec

SIZES

750ml

TECHNICAL DETAILS

ABV: 15%, TA: 5.7, RS: 1.8, Ph: 3.75,
Closure: Cork

WINEMAKER

Jose Galante

