



SALENTEIN RESERVE CABERNET SAUVIGNON 2014

Vineyard:	BODEGAS SALENTEIN
Variety:	100% CABERNET SAUVIGNON
Harvest:	2014
Region:	Valle de Uco-Tunuyán-Mendoza
Country of Origin:	Argentina
Winemaker:	José Galante

Tasting Notes

Bright cherry red colour of medium intensity.
Intense and complex nose with outstanding aromas of candied cherries, strawberries and vanilla.
In the mouth, it is mild, sweet, round and elegant.

Vineyard Notes:

This 100% Pinot Noir wine is made with our own grapes located in La Pampa Estate, between 1250 and 1300 masl. Most clones used were 115 – R4 and to a lesser extent 667 – 459 – 662 and 5v-17. Grapes were cultivated between 19th March and 6th April.

Vintage Report:

region. The average absolute minimum temperature of winter was -3°C. However, the average temperatures of these months were a bit lower than the historical average temperature. Therefore, vines got enough cold, sub/7, which guaranteed their normal development the first days of spring. During spring, there were no significant variations as regards the historical ones, with the exception of rainfall, which was rather low for the season. All this resulted in excellent conditions for the normal development of sprouting, flowering and fruit setting with no risk of developing cryptogamic diseases that may affect the quality during this period of development. Summer was colder than usual, considering both maximum and minimum temperatures, which guaranteed the temperature range characteristic for the region with the advantage of being in a temperature range lower than usual, which eventually resulted in excellent concentration of anthocyanins, good acidity and intense aromas. The ripeness period was very long with moderate temperatures, rather low at the end of the season, resulting in grapes with suitable ripeness and good balance. It is important to highlight that the increase in rainfall at the end of the season did not affect the quality of the harvest.

Winemaking Report:

Grape was 100% hand-harvested in 400-kg bins. A gentle destemming was performed without breaking the grapes. Then, grapes were directly sent to 450-kg hoopers and afterwards to 7,000-litre French oak casks, without using pumps, where cold maceration took place between 8 and 10 degrees Celsius during 5-6 days. Fermentation was controlled between 26 and 28 degrees Celsius during 10 days. Daily overpumping and manual treading cap were slightly performed until the end of fermentation. Once this stage was over, wine was devatted and immediately racked to oak barrels, where malolactic fermentation took place. Wine was aged in French oak barrels during 10 months.

Análisis

Alcohol content: 14.5
Tartaric acidity g/L: 5.25
Residual sugar g/L: 2.48
pH: 3.63