

SALENTEIN
NUMINA

GRAN CORTE
2020

WINE

Numina

VARIETAL

Gran Corte

VINTAGE

2020

REGION

Tunuyán, Uco Valley,
Mendoza

COUNTRY OF ORIGIN

Argentina

BLEND

69% Malbec
14% Cabernet Sauvignon
7% Cabernet Franc
6% Merlot
4% Petit Verdot

ENÓLOGIST

José Galante/Jorge Cabeza



TASTING NOTES

Numina Gran Corte is an elegant and complex wine. Dark red in the glass with purple glints. Expressive and balsamic on the nose with prominent fresh herbal notes mingled with black berries, liquorice and black pepper. Good body in the mouth and very complex, with vibrant acidity, well-integrated tannins and a long finish.

VINEYARD NOTES

Of the 69 percent Malbec, 55 percent was sourced from our Finca La Pampa estate, harvested 20-21 March, and the balance from our Finca El Oasis estate, harvested on 12-28 March.

The 14 percent Cabernet Sauvignon, clones 169 and 337, is from Finca El Oasis, harvested on 24 March.

The 7 percent Cabernet Franc, clones 331, 210 and 214, is sourced from Finca El Oasis, harvested on 18 March.

The 6 percent Merlot is from Finca La Pampa, harvested on 3 April.

The 4 percent Petit Verdot is from Finca El Oasis, harvested on 25 March.

Situated at between 1,050 and 1,175 masl, Finca El Oasis is located in Los Árboles and its 465 hectares were planted from 1996 to 2012. The vineyards are drip irrigated while the native flora is preserved between the rows.

Situated at between 1,175 and 1,300 masl, Finca La Pampa is located within San Pablo GI and its 260 hectares were planted between 1996 and 2012. Its vineyards are drip irrigated with the native flora preserved between the rows.

The vines at these estates are trellis-trained. The alluvial soils are loamy sandy with loess deposits (a wind-deposited sediment) and calcium carbonate-encrusted stones.

VINTAGE REPORT

Both Finca El Oasis and Finca La Pampa experienced warmer and drier weather conditions during the 2019/20 growing season than the prior season. Temperatures never fell below zero during the growing season at Finca El Oasis; at Finca La Pampa, however, there was an incident of frost in October, but it did not affect the development of the Malbec because the variety has a later cycle than the other varieties planted on the estate.

The low relative humidity at both estates resulted in grapes of excellent health.

There were fewer days with temperatures of 30 °C at Finca El Oasis than the previous year, while Finca La Pampa experienced more days at this temperature, and both estates experienced more days with temperatures above 33 °C, with those warmer days occurring at the end of the season, rapidly increasing the sugar concentration bringing forward the harvest date, which was especially true of the red varieties and more significantly for Finca La Pampa.



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WNE-MAKING REPORT

In all cases, the fruit was hand-picked and transported in 400-kg bins. Bunches were then selected and destemmed.

The Petit Verdot and part of the Finca La Pampa Malbec were co-fermented in stainless steel tanks. The other varietals were fermented separately.

The Finca El Oasis Malbec was fermented in stainless steel tanks.

The balance of the Finca La Pampa Malbec was fermented in a stainless-steel tank and 7,000-litre foudres.

The Cabernet Franc and Cabernet Sauvignon were microvinified in barrels.

The Merlot was vinified in a stainless-steel tank.

The must was cold macerated at 8 – 10 °C for 4 - 5 days.

Alcoholic fermentation was initiated using selected active dry yeasts and wild yeasts at a controlled temperature of 28 – 29 °C for 7 - 12 days. The wine then underwent an additional 5 to 10 days of maceration, depending on the varietal and tasting.

Afterwards, the wine was racked and transferred to oak barrels for spontaneous malolactic fermentation.

After approximately six months of ageing, the wines were blended in tanks and then returned to barrels for an additional 10 months of ageing.

ANALYTIC DATA

Alcohol content: 15 % ABV

Tartaric acid g/L: 5.8 g/l

Residual sugar g/L: 2.00 g/l

pH: 3.67

Limited edition of 74.666 bottles



SALENTEIN
VALLE DE UCO