



SALENTEIN

BARREL SELECTION
ESTATE-OWNED
VINEYARDS

PINOT NOIR 2022

WINE

Salentein Barrel Selection

VARIETAL

Pinot Noir

VINTAGE

2022

REGION

San Pablo GI / Valle de Uco / Mendoza

COUNTRY OF ORIGIN

Argentina

ENOLOGIST

José Galante/Jorge Cabeza



TASTING NOTES

Bright cherry red colour. Aromas of cherry and strawberry fill the nose, along with lighter notes of fresh herbs such as oregano and thyme. Smooth and elegant in the mouth with the complexity of balanced acidity and persistence.



VINEYARD NOTES

This Pinot Noir was made from grapes sourced from parcels of our Finca La Pampa vineyards, located in the San Pablo GI and situated at 1,200-1,300 metres above sea level. These specific parcels were planted in 1997, 2003 and 2007. The grapes were harvested by hand between 15 February and 15 March, depending on the parcel.



VINTAGE REPORT

The 2021-2022 growing season was generally dry except for November and December, when precipitation was greater than normal. As the heavier rainfall occurred during early fruit development, there was little effect on the health of the grapes. Additionally, a dry February contributed to the exceptional health of the fruit. Overall temperatures during the growing season were warmer than normal; however, late frosts in October affected the buds and resulted in somewhat diminished yields. There were also early frosts in March, but these occurred after harvest.



WINEMAKING REPORT

The grapes were hand-picked, transported in 400-kg bins, and we employed the bioprotection method. To limit damage to the grapes, they were gently destemmed then moved to 700-kg capacity conveyors by which 40 percent of the grapes were transported to 7000-L oak foudres and 60 percent to stainless steel tanks – all without the use of pumps – for cold maceration at 8°-10°C for 5-6 days.

The must was fermented at a controlled temperature of 28°-30°C, and the cap was worked manually and gently throughout this process, occasionally employing remontage when necessary.

The wine was then racked and immediately transferred to oak barrels, where bâtonnage was employed until the malolactic fermentation was completed.



PRODUCTION DETAILS

- Types of yeasts: Selected non-saccharomyces yeasts for bioprotection; indigenous yeasts to initiate fermentation in a portion of the must and selected dry yeasts specifically for Pinot Noir for the balance of the must.
- Maceration: 8-11 days.
- Fermentation Temperature/Time: 28°-30°C/5-7 days.
- Reductive Method: No, the wine is protected from oxidation.
- Ageing period: Approximately 10 months.
- Types of oak: French, 100% used.
- Types of Filtration: Coarse filtrations pads in the winery 0.65-micron pads for bottling



ANALYTIC DATA

Alcohol content: 13.5% ABV

Tartaric acid: 5,5 g/L

Residual sugar: 2 g/L

pH: 3,66



SALENTEIN
VALLE DE UCO