



SALENTEIN

SINGLE VINEYARD

LOS JABALIES VINEYARD

SAN PABLO

PINOT NOIR

2019

WINE
Single Vineyard

VARIETY
100% Pinot Noir

VINTAGE
2019

COUNTRY OF ORIGIN
Argentina

REGION
Tunuyán
Uco Valley - Mendoza

ENOLOGIST
José Galante
Jorge Cabeza



TASTING NOTES

Single Vineyard Pinot Noir is bright cherry red in colour. Great aromatic complexity on the nose with mingled notes of redcurrant, spices and tobacco leaf. Juicy in the mouth, with a balanced acidity that lends it freshness, and a lingering finish.

VINEYARD NOTES

The vineyard is situated at 1,400 metres above sea level in the Uco Valley's San Pablo IG, where the zone has a cool continental climate, wide thermal amplitude and high humidity. The alluvial/fluvial sandy soil has a depth of 40 cm, is rocky and rich in calcium carbonates. The vineyard is sustainably managed

VINTAGE REPORT

Precipitation fell within the normal annual range (300 mm), with a greater concentration of rainfall during the spring, a normal summer and dry autumn, which resulted in the overall high quality and health of the grapes.

As there were no late or early frosts, the fruit set was excellent, ripening was even and yields were good.

Temperatures were also within the normal range, but with some extremely hot days during the summer that exceeded 35 °C, which was unusual for the region.

The grapes were harvested on 5 April.

WINEMAKING REPORT

Grapes were handpicked and transported in 400-kg plastic bins. Bunches were then selected, destemmed, and packed with dry ice to prevent oxidation. To start production, a bioprotection method was employed and non-saccharomyces yeasts added at the time of destemming.

For fermentation and maceration, 90 percent of the must was transferred to 225-litre French oak barrels and the balance to a small stainless steel tank.

Pre-fermentation was performed in both cases at 10° - 12 °C. For the fermentation at 28° - 30 °C, part was initiated with selected dry yeasts used specifically for Pinot Noir, and the balance with native yeasts.

During fermentation the barrels were rotated and the cliqueur device employed for the controlled introduction of oxygen. Pigéage and remontage were employed for the tank.

After post-fermentation maceration, the wine was racked and transferred to second- and third-use barrels for malolactic fermentation, during which time the lees were worked. The total period of maceration was between 20 and 25 days. The wine was barrel-aged for 10 months.

ANALYTIC DATA

Alcohol content / Alcohol: 14% ABV

Tartaric acidity g/L: 5.60 g/l

Residual sugar g/L: 1.80 g/l

pH: 3.5

Limited Edition of 3,150 bottles



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VALLE DE UCO