



SALENTEIN

SINGLE VINEYARD

LAS SECUOYAS

SAN PABLO

CHARDONNAY

2019

PRODUCT
Salentein Single
Vineyard
Las Secoias

VARIETY
100%
Chardonnay

VINTAGE
2019

COUNTRY OF ORIGIN
Argentina

REGION
Las Secoias
San Pablo GI
Uco Valley

ENOLOGIST
José Galante
Jorge Cabeza



TASTING NOTES

Single Vineyard Chardonnay is yellow in colour with brilliant greenish glints. Intensely aromatic on the nose, with prominent notes of citrus, lemon leaf and ginger, combined with hints of eucalyptus. Fresh in the mouth, with good minerality and notable acidity, direct, elegant, and a persistent finish.

VINEYARD NOTES

Grapes for this wine are sourced from our Las Secoias vineyard, situated at 1,600 masl in San Pablo GI. This zone has a cool climate, wide thermal amplitude and high humidity. The soils here are rocky with calcium carbonate-encrusted stones. The vineyard is sustainably managed.

Within the grove of the various trees that surround the vineyard, two Sequoias stand out, the only such trees in Mendoza. Originally from California, these were brought from Bariloche and planted over 70 years ago, making the vineyard even more unique,

VINTAGE REPORT

The grapes were harvested on 5 April.

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 and accelerated ripening in the white varietals but without affecting the red grapes as early autumn temperatures were moderate.

WINEMAKING REPORT

Grapes were handpicked in the early morning and transported in 400-kg bins.

The oxidative method was employed for vinification.

Once at the winery, whole bunches were pressed and the must transferred to stainless steel tanks where it's held static at 5°- 8°C to settle the remaining sediments. The clarified must is then transferred to French oak barrels to begin alcoholic fermentation, with 50 percent inoculated with selected dried yeasts and 50 percent undergoing spontaneous fermentation with naturally occurring yeasts. Fermentation lasted about 25 days and was temperature controlled at 18°-19°C. After fermentation, the wine was aged on its lees and bâtonnage employed until the malolactic fermentation was completed, which was done with 75 percent of the final blend. The wine was barrel aged for 10 months.

ANALYTIC DATA

Alcohol content / Alcohol: 13,5% ABV

Tartaric acidity g/L: 6,4

Residual sugar g/L: 1,80

pH: 3,4

Limited Edition of 3,150 bottles



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VALLE DE UCO