



SALENTEIN

CUVÉE EXCEPTIONNELLE

BRUT



WINE

Salentein Sparkling Wine

VARIETY

Brut

BLEND

55% Chardonnay – 45% Pinot Noir

VINTAGE

2022

REGION

Uco Valley - Tunuyán - Mendoza

COUNTRY OF ORIGIN

Argentina

WINEMAKER

Carlos Bauzá

TASTING NOTES

Salmon colour, medium brightness. Persistent, fine, delicate bubbles.

Aromas of white and red fruit with notes of green apple, cherry and raspberry, with subtler hints of toast.

Balanced, fresh and fruity in the mouth.

VINEYARD NOTES

Made with grapes from different parcels of Finca El Oasis estate vineyards, situated at 1,100 - 1,200 metres above sea level. These vineyards were planted in 2007 and their soils are shallow and rocky, with excellent permeability and low organic material. The double-cordoned vines are balanced (through balanced pruning, etc.) and trellis-trained, with low yield. Efficient drip irrigation and sound canopy management are employed to ensure suitable ripening.

HARVEST REPORT

The grapes for this wine were mechanically harvested at night starting with the Chardonnay, from 3rd to 12th of February, then the Pinot Noir, from 7th to 20th of February. The 2021-2022 season was generally warmer and drier than the prior season. Spring was particularly hot and dry but there were three frost events in October that did not affect budding and fruit set, and the number of days with temperatures above 30°C doubled during the month. Overall, there were 21 more days with temperatures above 33°C than the prior year. The warmest days were mostly recorded during October-November and March-April, which had the effect of accelerating the ripening and concentration of the later-picked varieties by a few days. In the end, the grapes achieved a very good degree of maturity and good concentration of acid, excellent characteristics for producing wines to be aged. Temperatures below 0°C were recorded once in March and twice in April, and precipitation were recorded in November and December.

WINEMAKING REPORT

The grapes were harvested with state-of-the-art machinery and destemming performed in the vineyards, with only the berries reaching the winery. The grapes were then pneumatically pressed, separating the must from the skins and seeds. For further clarification, the must then underwent cold static decantation, after which the must was transferred to another tank to begin alcoholic fermentation. Once fermented, the wines were blended before being sent to the sparkling wine plant where a secondary fermentation for carbonation was initiated with the addition of sucrose and selected yeasts. Following this, the sparkling wine was aged on its lees and, after a set period, clarified with a centrifuge, filtered, and the liqueur d'expedition added to finish the product in preparation for bottling.

PRODUCTION INFORMATION

Type of yeasts: Selected

Maceration (time and temperature): NA

Fermentation temperature: 15°C

Fermentation time: 21 days

Reductive method: Yes

Ageing period: 60 days on lees

Type of oak: NA

Cold stabilisation: -4°C for 10 days

Filtration employed: Centrifugal/Lenticular

ANALYTIC DATA

Alcohol content: 12,5

Tartaric acid g/L: 6,6

Residual sugar g/L: 6,5

pH: 3,25



SALENTEIN
VALLE DE UCO