



ALYDA

VAN SALENTEIN

Product

*Alyda Van Salentein
Brut Nature*

Vintage

2020 - 2021

Region

*IG San Pablo - Uco Valley
Mendoza*

Country of Origin

Argentina

Blend

*50 % Pinot Noir
43 % Chardonnay
7 % Pinot Meunier*

Winemaker

Carlos Bauzá



Tasting Notes

Pale salmon in colour with brilliant glints. Its bubbles are fine and persistent.

Fruity, citrus and nutty aromas on the nose.

Refreshing, with notes of citrus, white fruit and yeast. Fine and persistent perlage that is quite delicate and pleasant in the mouth. Its finish is elegant and long.

Vineyard Notes

The grapes for this wine were sourced from selected parcels of our Finca la Pampa and Finca San Pablo vineyards, situated at between 1,250 and 1,600 metres above sea level in the Uco Valley's San Pablo GI. The loamy sand soils at these estates have a rich quantity of limestone, excellent drainage and low in organic matter. The double-cordon trellis-trained vines produce a low yield of high-quality fruit. The vines are irrigated with efficient drip irrigation and the canopies are managed for even ripening.

Harvest Report

Harvests began with the Chardonnay on 3 February, followed by the Pinot Noir on 5 February and the Pinot Meunier on 1 April. The 2020 growing season was warmer and drier than the previous season, the latter a result of lower relative humidity. When compared to the 2018-2019 growing season, the region experienced a 14 percent increase in days with temperatures above 30°C and a 21 percent increase in days with temperatures above 33°C. Significantly, the warmest days occurred towards the end of the season, considerably bringing forward harvest dates and rapidly increasing the sugar concentrations. The low relative humidity resulted in a higher degree of evapotranspiration and excellent grape health.

Winemaking report

The grapes were handpicked in the early morning hours to take advantage of the cooler temperatures. The grapes were destemmed at the winery then pneumatically pressed to separate the must from the skins and seeds. The must was then transferred to a tank for alcoholic fermentation. After fermentation, the base wines of two distinct vintages were blended, 30 percent from 2019 and 70 percent from 2020. A secondary fermentation to carbonate the wine was initiated with selected yeasts. Following this, the sparkling wine was aged on its lees and, after ageing, the winery's unique liqueur d'expedition was added to finish the product.

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Winemaking Details

Yeast type: Selected

Maceration (Time and Temperature): NA

Fermentation Temperature: 14 °C

Fermentation Time: 25 days

Reductive Handling: Yes

Maturity Time: 365 on its lees

Oak type: NA

Cold Stabilization: 10 days at -4°C

Filtration types: Centrifugal/Lenticular

Analysis

Alcohol Content: 11.8% ABV

Tartaric Acidity g/L: 6.5

Residual sugar: 6.5

pH: 3.22

