



SALENTEIN PRIMUM MERLOT 2004

Winery	BODEGAS SALENTEIN
Variety	MERLOT
Vintage	2004
Region	Valle de Uco–Tunuyán–Mendoza
Country of Origin	Argentina
Blend	100% Merlot
Winemaker	Laureano Gómez

Tasting Notes

This elegant wine of great aromatic depth and complexity, with sweet and mature tannins rendering a good structure, and defining its typical and varietal character in a unique way in the region. It is complex, full-bodied, with a long and sweet finish. After 20-month ageing in new French oak barrels and 12-month bottle-ageing, the wine has achieved a complex and lingering bouquet, with notes of very ripe black berries, almost like marmalade or jam, but already evidencing a subtle mixture of tobacco and spices. This merlot is an ideal companion to spicy food, game and sharp cheeses.

Decanting is recommended for better appreciation of aromas and flavours. Best served at 16°C. The recommended storage time is 10 years.

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Decant for 30 to 60 minutes before serving at 16°C

Vineyard Notes

The SALENTEIN PRIMUM Merlot reveals the distinctive terroir of Argentina's Valle de Uco. Careful canopy management provided clusters with ideal sun exposure, leading to fruit of desired ripeness in terms of both sugar levels and color. The unique SALENTEIN style was achieved in the 2004 Primus Merlot through balanced vines trained on the double-cord trellis system, low yield per plant, efficient control of drip irrigation and the nurturing of fruit to optimum maturity.

Vintage Report

The 2004 vintage was very homogenous and high-quality for the different varieties in the upper reaches of Uco Valley. Suitable temperatures, with dry days, average temperature of 28°C during the day and 15°C at night. This marked thermal amplitude contributed to the development of grapes with thick skins and excellent quality. The Agronomist and Enologist worked closely together from the start of the cycle to enable the vines to concentrate their full potential in the fruit. A year of very favorable weather, with low rainfall in the spring. To achieve the necessary concentration, production per plant started to be defined in the winter, with pruning, leaving the number of buds required to yield approx. 1.5 to 1.8 kg/plant. As the cycle continued, some buds and clusters were removed to define the final load per plant (1.4 kg), selecting the clusters that were best located. Additionally, irrigation was managed to achieve the correct control of vineyard vigor and health, waiting for the right point of ripening. Finally, leafing was performed near harvest time, to improve sunlight on the clusters, always avoiding direct exposure.

The enologist monitors the full process from the vineyard to the bottle, tasting the grapes, the must during fermentation, and the wine in the barrels, to achieve a wine of excellence and prime quality.

Winemaking Report

The grapes were 100 percent hand-harvested in the early morning. Upon arrival in the winery, a cluster selection and soft de-stemming were performed, without breaking the berries. From the selection table, the grapes were sent directly to a hopper, where they were received with dry ice to avoid oxidation and to lower their temperature. From there, they were placed in French oak vats, without using pumps, where cold maceration was performed at 10 C to 12 C (50 F to 54 F) for three days, with the berries virtually intact. A delicate extraction of aroma and color was achieved.

After cold maceration, select yeasts were added and fermentation started in a controlled manner at 26 C to 28 C (78 F to 82.4 F) for seven days. The must was pumped over and the cap was manually punched down very softly until the end of fermentation. Subsequently, maceration continued for 20 to 30 more days. After this stage, the wine left the vats and was immediately racked to new French oak barrels, where malolactic fermentation took place. After barrel aging for 20 months, the wine was racked and subsequently bottled without filtering. Finally, it was bottle-aged for another 12 months.

Winemaking Details

Yeast type: selected yeast for aged wines, neutral and with good alcohol generation power
Cold Maceration: Three days at 10 C (50 F)
Fermentation Temperature / Time: 26 C to 28 C (78 F to 82.4 F) for seven days
Acids Added: None
Maturation Process / Time: Aged for 20 months in French oak barrels, bottle-aged for 12 months
Oak Type: New French oak
Fining Agents: None
Filtration Types: None used

Analysis

Alcohol:	15.5%
Tartaric Acidity g/L:	5.50
Residual Sugar g/L:	3.5
pH	3.85