



SALENTEIN

SINGLE VINEYARD



SALENTEIN SINGLE VINEYARD LATE HARVEST SAUVIGNON BLANC 2010

WINERY	_____	BODEGAS SALENTEIN
VARIETY	_____	100% SAUVIGNON BLANC
VINTAGE	_____	2010
REGION	_____	Valle de Uco - Mendoza
COUNTRY OF ORIGIN	_____	Argentina
WINEMAKER	_____	Jose Galante

ABOUT THE WINE:

Salentein Single Vineyard Late Harvest is a naturally sweet wine made with overripe Sauvignon Blanc grapes (late harvest) coming from a unique vineyard which, together with the Botrytis development, results in a wine of great complexity and aromatic expression.

TASTING NOTE:

It displays a gold colour, limpid and bright, intense complex aromas reminiscent of peach, quince and tangerine peel, with subtle notes of aniseed and lime flower. In the mouth, it is an ample and unctuous wine with notes of apricot, apple, honey and vanilla, granted by its ageing in French oak barrels. It has a perfect balance between sweetness and acidity as well as a lingering and elegant finish.

COMMENTS ABOUT THE VINEYARD:

The knowledge of our terroir is the basis of Salentein Single Vineyard, which comes from the Plot No. 24 of our estate La Pampa, 1,235 metres above sea level in the Uco Valley. This vineyard was planted in 1997 with Sauvignon Blanc vines from the clone 297 on the rootstock So4 with a density of 2,500 plants per hectare. The vines are drip irrigated with pure melt water and are trellis-trained with vertical shoot position. The sandy loam soil has a high percentage of stones "alluvial soil" with excellent drainage and low fertility.

HARVEST:

Harvest 2010 offered good weather conditions in the high region of the Uco Valley, which resulted in a perfect balance between acidity and sugar. In autumn, conditions were very favourable to plants since the vegetative cycle was not interrupted by any frost and they were able to complete the process of reserve accumulation and to make the physiological changes according to their preparation to face low temperatures in winter. Warm days and cold nights in March and April favoured a slow and very balanced tannic ripeness with an appropriate level of sugar in fruit.

ANALYSIS:

Alcohol content: 12.70%
Tartaric acidity g/l: 7.20
Residual sugar g/l: 118
pH: 3.58



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