



SALENTEIN PRIMUS

CHARDONNAY 2013



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Product	Primus	Region	Uco Valley – Tunuyán – Mendoza
Variety	100% Chardonnay	Country of Origin	Argentina
	80% Finca La Pampa	Winemaker	José Galante
	20% Finca San Pablo		
Harvest	2013		

TASTING NOTES

It displays an attractive gold yellow colour with bright greenish hues. Intense aroma with fruit and mineral notes. Its French oak ageing grants it complexity. In the mouth, it is wide and concentrated. It has a lingering and refreshing finish due to its natural and balanced acidity.

VINEYARD NOTES

80% grapes come from the plots No. 32 and 51 of La Pampa estate. The plots are located at 1250 - 1300 m.a.s.l and are planted with Chardonnay clones R8 and 95, respectively. The remaining 20% comes from grapes grown in plot No. 5 of San Pablo estate at 1500 m.a.s.l. Vines are trellis-trained with vertical shoot position and they are irrigated with pure meltwater from the Andes Mountains.

VINTAGE REPORT

Harvest was performed on 22nd March in La Pampa estate and on 4th April in San Pablo estate. Winter was moderate with temperatures rather lower than the historical average ones for the region. The average absolute minimum temperature of winter was -3°C. However, the average temperatures of these months were a bit lower than the historical average temperature. Therefore, vines got enough cold, sub/7, which guaranteed their normal development the first days of spring.

During spring, there were no significant variations as regards the historical ones, with the exception of rainfall, which was rather low for the season. All this resulted in excellent conditions for the normal development of sprouting, flowering and fruit setting with no risk of developing cryptogamic diseases that may affect the quality during this period of development. Summer was colder than usual, considering both maximum and minimum temperatures, which guaranteed the temperature range characteristic for the region with the advantage of being in a temperature range lower than usual, which eventually resulted in excellent concentration of anthocyanins, good acidity and intense aromas. The ripeness period was very long with moderate temperatures, rather low at the end of the season, resulting in grapes with suitable ripeness and good balance. It is important to highlight that the increase in rainfall at the end of the season did not affect the quality of the harvest.

WINEMAKING REPORT

Grapes were hand-harvested and carried to the winery in 400-kg plastic bins. The oxidative method was used in the winemaking process. The whole clusters were pressed and, before fermentation, lees removal took place. Fermentation was performed by means of dry active yeast. The temperature during fermentation was between 18 and 20°C - 64 and 68°F. 100% wine fermented in French oak barrels. It was also aged on the lees and battonage took place until malolactic fermentation finished.

WINEMAKING REPORT

Yeast type: selected active dry
Maceration: -
Fermentation temperature/ time: 18/20°C - 35 days
Reductive handling: N/A
Ageing Process / Time: 10 months
Oak type: 100% French
Cold stabilisation: N/A.
Filtration type: Cartridges

ANALYSIS

Alcohol content: 13.5%
Tartaric acidity g/L: 5.85
Residual sugar g/L: 1.5
pH: 3.34



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