

## **Description:**

Bodegas Salentein Uco Valley Red Blend is a vibrant, high-altitude wine crafted from Malbec, Cabernet Sauvignon and Petit Verdot grown in the foothills of the Andes. The vineyards sit over 1,000 metres above sea level, where strong sunlight and cool nights help the grapes develop rich colour, lifted aromatics and natural freshness. Malbec provides plush fruit, Cabernet Sauvignon adds structure and length, while Petit Verdot contributes depth, spice and a firm backbone. The result is a polished, full-flavoured red with both power and finesse.

## **Tasting Notes:**

Blackberry, Black Cherry, Plum, Cassis, Violet, Dark Chocolate, Spice, Firm Yet Polished Tannins

Allergens: Contains sulphites.

## **Dish Pairing:**

- Grilled ribeye or sirloin steak
- Lamb with rosemary and garlic
- Beef stew or slow-cooked short ribs
- Aged hard cheeses

## **Talking Point:**

The inclusion of Petit Verdot — a variety normally used sparingly in Bordeaux — gives this blend extra colour, spice and structure, making it particularly suited to Uco Valley's intense sunlight and high-altitude conditions. Salentein's pioneering work in these elevated vineyards helped redefine modern Mendoza winemaking, showing that bold Argentine blends can also deliver remarkable balance and elegance.