

Salvatore Juncipe



Salvatore Principe

The Salvatore Principe Vineyards are located in the foothills of the Andes Mountains, 3,800 feet above sea level in the exceptional Tupungato Valley, located in the province of Mendoza. The Tupungato Valley is a highly regarded viticultural area of Argentina due to its soil, elevation, climate and sun exposure. The vines are 10-13 years old and only select blocks are chosen each year to achieve a consistent quality level and desired flavor profile.

MALBEC



VARIETAL: 100% Malbec
VINEYARDS: Tupungato Valley
ALCOHOL: 13.5%
OAK AGING: 7 months in barrels: 40% new oak
SERVING TEMPERATURE: 60°F - 64°F

WINE MAKING PROCESS

Grapes are harvested and sorted by hand. They are de-stemmed for cold maceration at 41° F for 5 days. Yeast is added to begin the fermentation process which lasts for around 15 days. The wine undergoes 100% malolactic fermentation. It is then fined, filtered, oak aged in barrels and bottled.

WINE MAKER'S NOTES

A brilliant and rich Malbec with tantalizing aromas of ripe plum and sweet spices. Rich flavors of raspberries and spiced red plums are intermingled with silky tannins.

FOOD PAIRING

Grilled red meats, pasta with red sauce, lamb and hearty stews.

CABERNET SAUVIGNON



VARIETAL: 100% Cabernet Sauvignon
VINEYARDS: Tupungato Valley
ALCOHOL: 13.5%
OAK AGING: 7 months in barrels: 50% new oak
SERVING TEMPERATURE: 60°F - 64°F

WINE MAKING PROCESS

Grapes are harvested and sorted by hand. They are de-stemmed for cold maceration at 41°F for 5 days. Yeast is added to begin the fermentation process which lasts for around 15 days. The wine undergoes 100% malolactic fermentation. It is then fined, filtered, oak aged in barrels and bottled.

WINE MAKER'S NOTES

Concentrated juicy berry aromas lead into flavors of plums and cherries with hints of vanilla and chocolate on the finish. This Cabernet Sauvignon is full bodied and well balanced with smooth tannins.

FOOD PAIRING

Sharp cheddar, grilled steak or pork, and dark chocolate.

CHARDONNAY



VARIETAL: 100% Chardonnay
VINEYARDS: Tupungato Valley
ALCOHOL: 13.5%
OAK AGED: 30% of the wine is fermented in French oak barrels for 3 months (of which 50% is new oak). 70% goes into stainless steel.
SERVING TEMPERATURE: 46°F - 50°F

WINE MAKING PROCESS

Grapes are harvested and sorted by hand. Then they are de-stemmed and pressed. Yeast is added to begin the fermentation process which lasts for 25-30 days. To maintain the tropical fruit characteristics and crispness the winemaker limits the time in oak and only allows the wine to go through partial malolactic fermentation. The wine is then fined, filtered, oak aged and bottled.

WINE MAKER'S NOTES

This vibrant Chardonnay displays an intense color of bright yellow with greenish undertones. Fresh and fruity aromas of green apples, pears and tropical fruit lead into flavors of citrus and pineapple with hints of vanilla. Bright acidity and slight mineral tones gives way to a crisp and refreshing finish.

FOOD PAIRING

Mild cheeses, sautéed scallops in butter, creamy pastas and grilled chicken.

PINOT NOIR



VARIETAL: 100% Pinot Noir
VINEYARDS: Tupungato Valley
ALCOHOL: 13.5%
OAK AGED: 50% of the wine is aged in French Oak for 5 months
SERVING TEMPERATURE: 60°F - 64°F

WINE MAKING PROCESS

Grapes are harvested and sorted by hand. They are de-stemmed for cold maceration at 41°F for 5 days. Yeast is added to begin the fermentation process which lasts for around 15 days. The wine undergoes 100% malolactic fermentation. It is then fined, filtered, oak aged and bottled.

WINE MAKER'S NOTES

Lush aromas of raspberries and cherries mingle with subtle hints of violet and oak to create an elegant bouquet. This Pinot Noir is delicate with a silky mouth feel, vibrant acidity and a smooth lingering finish.

FOOD PAIRING

Brie, Portobello mushrooms, salmon and roasted pork loin.

ABOUT THE ARTIST....



Salvatore Principe was born in 1959 of Italian heritage and raised in Manhattan, where the brutal collides with the beautiful. For the past twenty-five years Salvatore's quest has not wavered: A steadfast dedication to enriching peoples lives through his deeply abounding, expressive and affecting art. His work reflects a depth of emotion blind to racial division or language barrier. It is about the spirit of life, celebrated through human emotion.
