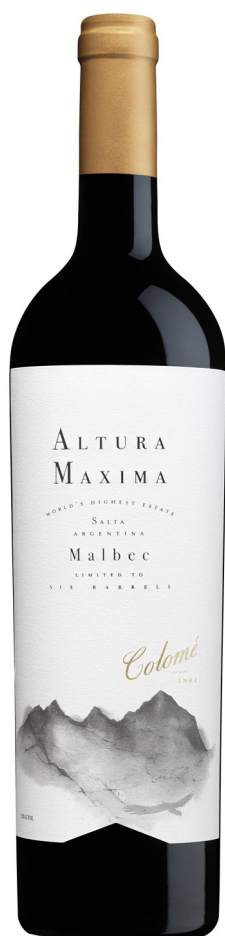


Salta Malbec 2013

Calchaquí Valley, Salta, Argentina



Grape Varieties	100% Malbec
Winemaker	Thibaut Delmotte
Closure	Natural Cork
ABV	14.5%
Residual Sugar	3.75g/L
Acidity	5g/L
Wine pH	3.8
Bottle Sizes	75cl

PRODUCER

Bodega Colomé was established in 1831 and is the oldest working winery in Argentina with one of the world's highest vineyards. The winery is in the far north of Argentina in the Upper Calchaquí Valley and is thought to have been founded by the Spanish Governor of Salta, Nicolás Severo de Isasmendi y Echalar. Today, the winery has 140 hectares of biodynamically run vineyard and at a staggering 3,111 metres above sea level, the 'Altura Máxima' vineyard is one of the world's highest and represents viticulture at its most extreme. Grapes grown at such high altitude develop very thick skins to protect themselves from the sun's intense ultraviolet rays. As a result, the wines have more colour, aroma, flavours and antioxidants from the increased phenolics.

VINEYARDS

The fruit comes from Altura Maxima, the highest vineyard in the world, which is located in the northern part of the Calchaquí Valley at 3000m above sea level. The north westerly facing slopes mean the vineyard receives lots of sunlight which aids ripening. Warm days and cool night time temperatures (a difference of around 25 degrees), ensured the fruit developed wonderful aromatic characters and retained good levels of acidity. The true expression of the Malbec comes from the vineyard's extreme altitude, the soil composition (alluvial, sandy soils with a high percentage of gravel), and the semiarid-desert climate. The vineyard receives much more sun and much less UV protection, which produces thicker skinned grapes, that deliver a more robust mouthfeel supported by fresh acidity.

VINTAGE

Overall, the Calchaquí Valley enjoyed excellent conditions in 2013. A warm early spring was followed by a cold snap, or "black frost", that caused damage to some early shoots. The weather during the growing season was generally very good, allowing most vines to recover. At these altitudes, hail is not uncommon and the vineyard was hit with a short but strong hail cloud which ruined some of the crop. Fortunately the weather during the remainder of the growing season was generally very good, with warm sunny days, allowing the fruit to ripen nicely. Grapes were harvested in April.

VINIFICATION

After fermentation, the wine spent 24 months ageing in used French oak barrels. Only 20 barrels were produced in total. The wine then spent a further 12 months ageing in bottle before release.

TASTING NOTES

Powerfully aromatic and intense, the wine is beautifully textured and full of dark black fruits, cherries, blackberries and spices.