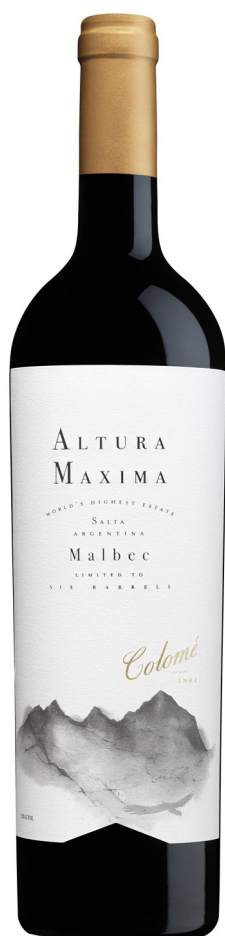


Salta Malbec 2013

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 sustainably run vineyard, planted at altitudes of between 1,700 and 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 north-westerly facing slopes ensure that the vineyard receives lots of sunlight, which aids ripening. Warm days and cool night time temperatures (a difference of around 25 degrees), allow the fruit to develop wonderful aromatic characters and retain good levels of acidity. The vineyard's extreme altitude (3,111 metres above sea level), the soil composition (alluvial, sandy soils with a high percentage of gravel), and the semiarid-desert climate deliver an expression of Malbec that truly shows its sense of place. Due to the intense sunlight, the grapes have developed thick skins that deliver a more robust mouthfeel, supported by fresh acidity.

VINTAGE

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.

VINIFICATION

The grapes were hand-picked and then cold maceration took place at 8°C for four days. Fermentation took place in stainless steel with indigenous yeasts at 24°C, with two gentle pump-overs carried out per day. Malolactic fermentation took place in barrels, after which the wine was aged in neutral French oak for 24 months.

TASTING NOTES

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