

Salta Malbec 2016

Calchaquí Valley, Salta, Argentina



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| Grape Varieties | 100% Malbec |
| Winemaker | Thibaut Delmotte |
| Closure | Agglomerated Cork |
| ABV | 14.5% |
| Residual Sugar | 2.5g/L |
| Acidity | 6g/L |
| Wine pH | 3.7 |
| Bottle Sizes | 75cl |
| Notes | Sustainable, Vegetarian, Vegan |

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. In 1854 his daughter, Ascensión, brought the first pre-phyloxera Malbec and Cabernet Sauvignon vines to Bodega Colomé. Three vineyards (with an area of four hectares each) were planted in the same year, the fruit from which is still used to make wines. Today, the winery has 140 hectares of sustainably run vineyard planted at altitudes of between 1,700 and 3,111 metres above sea level.

VINEYARDS

The high altitude of the Upper Calchaquí Valley has a positive impact on the quality of the grapes as the more exposed they are to the sun's ultraviolet rays, the better they are able to generate a thicker and darker skin to protect themselves. This leads to more colour and concentration of flavour building up in the grapes. The climate here is dry, on average around 120 millimetres per year. There is a large difference (20°C) between day and night time temperatures that aids the retention of natural acidity in the grapes. Soils are sandy with layers of gravel which aid drainage. The vineyards are all farmed biodynamically. Fruit comes from vineyards at four different altitudes; La Brava Estate at 1,800 metres above sea level that brings ripe fruit, Colomé Estate at 2,300 that brings complexity and weight, El Arenal Estate at 2,600 that brings elegance and Altura Maxima at 3,111 that brings florality and fine grain tannins to the blend.

VINTAGE

Calchaquí Valley enjoyed excellent conditions in 2016, except for frost in mid-October which caused a reduction of yields. During maturity, rainfall was low so there was no botrytis development, but many cloudy days gave freshness to the fruit and reduced the risk of sunburn. This resulted in fresh, healthy grapes at harvest time.

VINIFICATION

Upon arrival at the winery, the grapes were hand sorted twice to ensure no green material or imperfect fruit entered the must. The grapes were cold macerated and then fermented for 15 days with natural yeast. The must underwent two soft pumpings per day. An extended maceration period of 30 days to extract good levels of colour and tannin. The wine aged for 15 months in French -oak barrels of which 15% was new, 85% second fill. The wine was then aged for a further six months in bottle prior to release.

TASTING NOTES

This Malbec is deep, bright red in colour with a magenta hue. It has aromas of black and red fruits including blackberries, blackcurrants, raspberries and cherries and hints of spices and well-integrated oak. Fresh and fruity on the palate with crisp acidity and velvety tannins. This full-bodied wine is delicate yet has a lengthy finish.

AWARDS

Decanter World Wine Awards 2018, Silver