

`Auténtico` Salta Malbec 2017

Calchaquí Valley, Salta, Argentina



Grape Varieties	100% Malbec
Winemaker	Thibaut Delmotte
Closure	Agglomerated Cork
ABV	14.5%
Residual Sugar	2.53g/L
Acidity	5.32g/L
Wine pH	3.7
Bottle Sizes	75cl, 150cl
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-phylloxera 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 altitude of the Upper Calchaquí Valley has a positive impact on the quality of the grapes. The higher the altitude, the more exposed the grapes are to the sun's ultraviolet rays, which causes them to develop thicker and darker skins to protect themselves from sunburn. The fruit for this wine comes predominantly from San José, one of the oldest vineyards in Colomé, originally planted around 90 years ago. Soils are sandy with layers of gravel which helps drainage.

VINTAGE

Overall, the Calchaquí Valley enjoyed optimal conditions in 2017. The weather during the growing season was excellent, with no spring frost, allowing good fruit set and resulting in healthy grapes.

VINIFICATION

The grapes were triple sorted, once in the vineyard, once for imperfections on the sorting table at the winery and then once more for green material in the must before entering the fermentation tanks. Produced using traditional techniques without the use of commercial yeasts and with regular punching down of the cap. Post fermentation the wine aged in tanks for 10 months before being bottled and undergoing a further 10 months bottle ageing prior to release.

TASTING NOTES

This Malbec has an intense inky colour with violet hues. Aromas of black fruit, cherries, white mulberry and figs combine with hints of spice and minerality. On the palate, this wine is robust and concentrated, with crisp acidity and ripe finely-grained tannins that provide structure and balance.