

Bodega Colomé `Altura Máxima`,
Salta Sauvignon Blanc 2018
Calchaquí Valley, Salta, Argentina



Grape Varieties	100% Sauvignon Blanc
Winemaker	Thibaut Delmotte
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	2g/L
Acidity	5.56g/L
Wine pH	3.3
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. 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 is sourced from 'Altura Máxima', located in the northern part of the Calchaquí Valley. At a staggering 3111 metres above sea level, it is widely regarded to be the highest vineyard in the world. Despite Hess being labelled "loco" (mad) by many for even contemplating such a feat, he acquired the land and planted there in 2004. The team created a dirt track through the wild and remote scrubland to reach the previously inaccessible vineyard. The extreme conditions proved too challenging in the early years, but fortune favoured the brave, and in 2012 they proved that the impossible was possible and released the first wine under the 'Altura Máxima' label. The site has an extreme diurnal temperature range of more than 20°C. The warmth of the day ripens the grapes and the coolness of the night preserves acidity and fragrance.

VINTAGE

Calchaquí Valley experienced excellent conditions in 2018. The total annual rainfall was 125 millimetres and started early spring, promoting budbreak. There was little or no threat from frost or disease during the growing season. While the site enjoyed many sunny days, an usually high number of cloudy days during the end of spring and summer ensured the grapes retained their freshness and were protected from the sun's intense rays.

VINIFICATION

The grapes were gently pressed and fermentation at 14°C for 20 days with 25% barrel fermented in French oak (second and third use) and the remainder in stainless-steel tanks. The wine was then aged for 8 months on its fine lees before blending and bottling. Occasional lees stirring took place in tank, but not in barrel.

TASTING NOTES

This wine has aromas of lemongrass, white peach and citrus fruits. Refreshing and well- balanced, the wine has a subtle creaminess on the palate from the lees stirring.