Bodega Colomé `Lote Especial`,

`El Arenal` Salta Malbec 2017

Salta, Argentina





Grape Varieties	100% Malbec
Winemaker	Thibaut Delmotte
Closure	Agglomerated Cork
ABV	14.5%
Residual Sugar	2g/L
Acidity	5.8g/L
Wine pH	3.7
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 planted at altitudes of between 1,750 and 3,111 metres above sea level. The 'Lote Especial' wines are made from 'special parcels' of fruit from the estate vineyards.

VINEYARDS

The El Arenal vineyard is 45 hectares of vines planted on alluvial, deep sandy soils with low organic matter at 2,600 metres above sea level. The altitude contributes to a wide 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 and ensures a longer growing season, which in turn yields supple and complex tannins.

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. Four days of cold maceration took place followed by fermentation over 30 days using natural yeasts. The wine underwent malolactic fermentation in stainless-steel tanks. The wine was then aged for 12 months in barrel (25% new oak), followed by a further 8 months in bottle prior to release.

TASTING NOTES

Aromas of ripe black fruits with underlying floral notes. On the palate, this wine powerful yet refined, with round tannins and an intense, lingering finish.