

Bodega Colomé `Estate Series`,
`Auténtico` Salta Malbec 2023
Calchaquí Valley, Salta, Argentina



| | |
|-----------------|--------------------------|
| Grape Varieties | 100% Malbec |
| Winemaker | Thibaut Delmotte |
| Closure | Agglomerated Cork |
| ABV | 14.5% |
| Residual Sugar | 2g/L |
| Acidity | 5.2g/L |
| Wine pH | 3.91 |
| Bottle Sizes | 75cl |
| Notes | 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 altitude of the Upper Calchaquí Valley has a significant impact on the quality and concentration of the fruit produced. The high elevation results in grapes that are more exposed 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 from 90 year old vines in the Colomé vineyard, which is 2,300 metres above sea level. The vines are trained in the vertical shoot positioning system and planted on complex soils with layers of gravel, clay, granite and alluvial material.

VINTAGE

Calchaquí Valley enjoyed excellent conditions in 2023, having avoided the frost that affected large areas of Argentina. The total rainfall was usual, 160 mm, with a very good crop in terms of both quantity and quality. The growing season was unhindered by disease development. During maturation, the work on the canopy allowed for a good circulation of air in the vineyard, which helped prevent botrytis from developing. At the same time there were many cloudy days which gave the fruit freshness and avoided sunburn.

VINIFICATION

The grapes were hand picked and sorted before they underwent four days of cold maceration. 85% of the wine was fermented for 15 days with indigenous yeasts in stainless steel tanks, with very gentle twice daily punch downs. There was an extended maceration time of 40 days in order to build the body of the wine. The wine was then aged in tanks for ten months. The remaining 15% of the wine was fermented and aged in concrete eggs, for brighter acidity. After blending and bottling, the wine spent 10 months in bottle prior to release. No oak was used at all during this time, as was traditional for this area many years ago.

TASTING NOTES

This Malbec has a deep inky colour with violet hues. It has aromas of blackberries, cherries, and figs, combined with spicy notes and a touch of floral notes. On the palate, it is lush and concentrated, with crisp acidity and ripe, finely-grained tannins that provide structure and balance.