

Bodega Colomé `Estate Series`,
Salta Torrontés 2024
Calchaquí Valley, Salta, Argentina



Grape Varieties	100% Torrontes
Winemaker	Thibaut Delmotte
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.8g/L
Acidity	6.2g/L
Wine pH	3.4
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 high altitude and diurnal range of the Calchaquí Valley ensures a long growing season, as well as helping retain natural acidity in the grapes. The climate is dry with very little rainfall, on average around 120 millimetres per year. Soils are sandy with layers of gravel which helps drainage. The Torrontés vines are grown with the pergola system, between 1,700 and 2,300 metres above sea level.

VINTAGE

The 2024 vintage was fairly unpredictable. It began with a warmer than average winter, accompanied by Zonda winds which brought humidity from the northern plains. The rains arrived later than usual, in February, which created some unexpected water stress. While this reduced yields, the average amount of precipitation across Cafayete was reached. With careful vineyard management, and an earlier harvest, maturity and finesse was retained.

VINIFICATION

The grapes went through a double selection process, firstly in the vineyard and then again on the sorting table at the winery. Fermentation was slow, using selected yeasts at low temperatures to retain the varietal fruit character. The wine was aged in stainless steel tanks for two months before bottling in June 2024.

TASTING NOTES

Light gold in colour with green tones, this wine has a bright floral nose with citrus aromas of grapefruit and a hint of spice. On the palate, it is fresh and has good mouthfeel with a crisp finish. The wine is elegant and fruity with tropical notes.