

Bodega Colomé `Altura Máxima`,
Salta Malbec 2020
Calchaquí Valley, Salta, Argentina



Grape Varieties	100% Malbec
Winemaker	Thibaut Delmotte
Closure	Natural Cork
ABV	14.5%
Residual Sugar	2g/L
Acidity	6g/L
Wine pH	3.7
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. Today, the winery has 140 hectares of sustainably run vineyard, planted at altitudes of between 1,700 and 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 comes from Altura Máxima, one of the highest vineyards in the world, which is located in the northern part of the Calchaquí Valley at over 3,100 metres above sea level. The north-west facing slopes mean the vineyard receives lots of sunlight, which aids ripening. Warm days and cool nights (a diurnal range of around 25°C) ensures that the fruit develops wonderful aromatic characters and retains good levels of acidity. The true expression of the Malbec grape comes from the vineyard's extreme altitude, the soil composition (alluvial, sandy soils with a high percentage of granite) and the semi-arid desert climate. The vineyard also receives much more sunlight and much less UV protection than vineyards at lower altitudes, which produces thicker skinned grapes giving a more robust mouthfeel supported by fresh acidity.

VINTAGE

The 2020 vintage in the Alto Valle presented a distinctly different character from the northern region of Cafayate. The growing season was marked by reduced precipitation, with what little rainfall occurred concentrated entirely during the summer months. The harvest commenced in early March, running some twenty days behind Cafayate's schedule, and concluded by mid-April. This delayed timing proved fortuitous, as producers were able to capitalize on an exceptional heat wave that swept through the region during the second and third weeks of March. These ideal conditions allowed the fruit to achieve optimal ripeness, ultimately delivering grapes of exceptional quality despite the challenging climatic conditions.

VINIFICATION

The grapes were hand harvested and sorted for optimal grape selection. They underwent cold maceration for four days before fermentation took place in stainless steel tanks with indigenous yeasts at a controlled temperature of 24°C, with gentle pump overs twice daily. This was followed by an extended maceration period of 30 days. Malolactic fermentation took place in oak barrels and the wine was then aged in neutral French oak for 24 months prior to bottling.

TASTING NOTES

This wine has an intense dark purple colour with aromas of white flowers and black fruit, wrapped in a touch of spiciness and minerality. The wine is rich and beautifully textured with velvety tannins. The floral and wild herb flavours last into the long and elegant finish.