

Bodega Colomé `Estate Series`,
Salta Torrontés 2025
Calchaquí Valley, Salta, Argentina



Grape Varieties	100% Torrontes
Winemaker	Thibaut Delmotte
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.8g/L
Acidity	6.25g/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 2025 vintage was shaped by a cold winter followed by early spring warm spells that triggered budbreak in September, with the relatively late timing helping to avoid frost damage. High temperatures from December through February accelerated vine development and advanced the harvest schedule. Cooler, stormy conditions in March then slowed ripening, allowing fruit to retain balance and freshness heading into harvest.

VINIFICATION

The wine was manually harvested in February 2025 and gently pressed on arrival at the winery. Fermentation took place in stainless steel at a cool 12 °C over 30– 35 days to preserve aromatic purity. No oak was used and malolactic fermentation was avoided. Following fermentation, the wine was aged for two months in stainless steel tanks in contact with fine lees before bottling.

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.