

Bodega Colomé 'Estate Series',
Salta Malbec 2023
Calchaquí Valley, Salta, Argentina



Grape Varieties	100% Malbec
Winemaker	Thibaut Delmotte
Closure	Diam
ABV	14.5%
Residual Sugar	1.8g/L
Acidity	5.8g/L
Wine pH	3.8
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 climate in the Upper Calchaquí Valley is dry with an average of 120 millimetres of rainfall per year. There is a large difference (20°C) between day and night-time temperatures which aids the retention of natural acidity in the grapes. The fruit comes from vineyards at four different altitudes. La Brava Estate is located on sandy soils and sits at 1,700 metres above sea level, bringing ripeness to the wine. The Colomé Estate features complex soil composed of sand, clay and granite located at 2,300 metres above sea level which brings complexity and weight. The El Arenal Estate on deep sandy soils at 2,600 metres brings elegance, and Altura Máxima, with very stony soil composed of granite, volcanic stone and some calcareous spots at 3,111 metres brings florality and fine grain tannins to the blend. Intense ultraviolet rays result in the grapes developing very thick, dark skins, more colour and good concentration of flavour.

VINTAGE

The 2023 vintage in the Calchaquí Valley began with excellent growing conditions, though an unexpected frost in early November after significant vineyard development resulted in reduced yields. Following this setback, favourable weather conditions returned and supported good quality fruit development through the remainder of the season. During the maturation period, low rainfall prevented botrytis development while frequent cloudy days provided natural protection from excessive sun exposure, resulting in fresher, more elegant fruit with enhanced aromatic intensity and reduced risk of sunburn damage.

VINIFICATION

The grapes were picked by hand between March and April. Once at the winery, they were macerated at 8°C for four days and then fermented using indigenous yeasts in stainless steel tanks. Fermentation was kept at 24°C with twice daily, gentle pump overs with an extended maceration period of 30 days. Malolactic conversion occurred in tank. The wine was then aged for 15 months in 225 and 500 litre French oak barrels, 15% of which were new.

TASTING NOTES

This Malbec is deep, bright red in colour. It has intense aromas of blackberries, red fruits and floral notes and hints of spice from the well-integrated oak. It is fresh and fruity on the palate with ripe black fruits alongside spicy oak and hints of pepper. Crisp acidity supports the bold tannins to give complexity and body.