

HIGH ALTITUDE
VINEYARDS

Colomé
DESDE 1831



AUTÉNTICO MALBEC

Colomé “Auténtico” is a tribute to our pioneers who planted the vineyards and opened the winery in 1831. Since then, the vineyards at Bodega Colomé have been grown with sustainable farming practices to achieve the “authentic” expression of the terroir. Higher altitudes offer more sun, less UV protection and produce a thicker skinned grape that delivers a more robust taste with fresh acidity to support it. We believe the natural expression of the soil is captured in our wines.

Harvested from our best vineyard located at 2300 metres, “Auténtico” is produced in the old winemaking style - ancient techniques such as pigeage (punch down) and no oak influence to retain freshness and purity of fruit.

VARIETY: 100% Malbec

VINTAGE: 2018

VINEYARDS: Calchaquí Valleys

ALTITUDE: 2300 metres

HARVEST: April 2018

AGEING: 10 months in tank, 10 months in bottle

ALCOHOL: 14.5%

PH: 3.6 / ACIDITY: 5.75 g/l / SUGAR: 2.9g/l

WINEMAKER: Thibaut Delmotte

SINGLE VINEYARD FROM COLOMÉ, 2300 METERS,
ON HIS OWN ROOTS. LOW INTERVENTION WINE, NO OAK.

TASTING NOTES

This wine is intense in color and full of aromas like cherries, blackberries, figs, cassis and cloves with elegant spice and mineral notes. The mouth is crisp and robust with a high concentration of ripe and round tannins.