

HIGH ALTITUDE  
VINEYARDS

Colomé  
DESDE 1831



CLOSURE CORK  
BOTTLE WEIGHT: 1,4 KG  
6x750ML BOX (112 by pallet)  
WEIGHT 8KG / SIZE: 230X335X154  
12x750ML BOX (56 by pallet)  
WEIGHT 16KG / SIZE: 306X335X230

## 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: 2024

VINEYARDS: Calchaquí Valleys

ALTITUDE: 2300 metres

HARVEST: March 2024

AGEING: 10 months: 85% in stainless steel + 15% in concrete eggs.

10 months in bottle.

ALCOHOL: 14.5%

pH: 3.8 / ACIDITY: 4.8 g/l / SUGAR: 2.3 g/l

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

### TASTING NOTES

Deep and vibrant in colour, this wine reveals layered aromas of red cherries and blackberries, framed by delicate herbal notes, refined spice and a subtle mineral edge. The palate is fresh and silky, with ripe, rounded tannins that lead to a long, elegant finish.

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bodegacolome.com 