

Colomé

ESTATE 2004

AT THE END OF THE WORLD IS THE BEGINNING OF A NEW WINE JOURNEY □ EN EL FIN DEL MUNDO... SE HALLA EL COMIENZO DE UN VIAJE VINÍCOLA



Our Estate wines represent the unique character of cooler climate Argentine Malbec, the country's traditional red grape. Grown in the northern province of Salta at high elevations, the grapes and wines express bright fruit profiles, while retaining acid and tannin for structure, a combination that is rare in Argentina. Cabernet Sauvignon and Tannat are blended for complexity and additional structure and combined with rich and supple mouthfeel produce a truly remarkable wine.

WINEMAKING

Grapes were hand harvested and triple sorted (field, grape and must) before fermentation in stainless steel tanks. Selected yeast strains were added and the wine was pumped over the cap for 10-20 days. Press wine was kept separate. A few lots had extended macerations. 100% of the wine went through malolactic fermentation.

WINEMAKER COMMENTS

The color is brilliant, with a very dark and deep garnet color. The nose reveals intense and complex aromas of black fruits with notes of clove, nutmeg and black pepper. Flavors of blackberry and black cherry follow rich, full bodied with smooth ripe tannins on the palate, with well integrated oak notes and a long finish. Now already drinkable. It will reach the Peak in 2010/12. Recommended to be decanted 1 hour before serving.

Blend	66% Malbec, 20% Cabernet Sauvignon, 14% Tannat
Alcohol	14.7%
Total Acid	.55 g/100mL
pH	3.91
Altitude	5,000-8,200 Ft.
Cooperage	12 months in French oak, 66% new, 34% being once filled
Vineyard	Grapes were harvested March 15 to April 20, 2004. The vineyards are 20% old vines, 60-150 years old yielding .6 tons/acre, and 80% young vines, yielding 1.6 tons/acre. 100% are biodynamically farmed.

