

Colomé ESTATE MALBEC 2005

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



This Colomé wine is produced from the fruit of the Malbec, Cabernet Sauvignon, and Tannat vines grown at Colomé Estate. A part of this blend comes from the old French pre-phylloxera vines planted in 1854. The remaining fruit is harvested from more recently planted vines. Bodega Colomé vineyards are biodynamically and sustainably farmed at an altitude of 5,500 to 9,850 feet and are believed to be the highest vineyards in the world. The sandy and alluvial soils yield small crops and produce deeply colored and concentrated wines which capture the soul of this distinct terroir.

VARIETALS

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 rare in Argentina. Cabernet Sauvignon and Tannat are blended for complexity and additional structure, and with rich and supple mouthfeel, produce a truly remarkable wine.

WINEMAKING

Grapes were hand harvested in 25 lb boxes, delivered to the winery, then hand sorted for any green material such as stems. Fermentation was slow due to the altitude (lower oxygen), and had extended maceration (25 to 30 days). Malolactic fermentation occurred 50% in barrels and 50% in tank.

WINEMAKER COMMENTS

Brilliant with very dark red hues, this wine is intense and sophisticated to the nose, with black fruits, clove, nutmeg and pepper. It is powerful, yet velvety in the mouth. Wood and toast flavors are very well integrated with the wine, providing vanilla and toasted bread notes. Long lasting and persistent finish. Best paired with grilled meats such as lamb, beef, ribs, cassoulet, red sauce pastas, strong cheeses, and of course, shared with family and friends. Best served at 65°.

Blend	85% Malbec 10% Cabernet Sauvignon 5% Tannat
Alcohol	14.5%
Total Acid	.54 g/100mL
pH	3.91
Altitude	7,475-8,400 Ft.
Cooperage	15 months in French oak, 30% new, 70% in second-fill barrels
Vineyard	Grapes were harvested March & April, 2005. The vineyards are 20% old vines, 60-150 years old yielding .6 tons/acre, and 80% young vines yielding 1.6 tons/acre. Biodynamically and sustainably farmed.

