

# Colomé

## ESTATE MALBEC 2006

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, with a small percentage of Cabernet Sauvignon and Tannat vines grown at Colomé Estate vineyards blended for structure. 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 8,500 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

Brilliantly dark with purple hues, this wine has intense aromas of black fruits, cloves, licorice, black pepper and allspice. Similar flavors follow, with hints of cinnamon, nutmeg, cassis, vanilla and French oak. The wine is powerful, yet velvety on the palate, like a chocolate coating and has a very persistent finish. The richness of this Malbec-based wine allows it to be paired with both delicate and strongly flavored meats including beef, lamb, pork, venison, and duck as well as robust cheeses. This wine is drinkable now, and will age gracefully for 3 to 5 years. Best served at 65°F. Be sure to enjoy with family and friends!

*Randle Johnson*

Randle Johnson, Director of Winemaking



Blend	85% Malbec 8% Tannat 7% Cabernet Sauvignon
Alcohol	14.9%
Total Acid	.65 g/100mL
pH	3.84
Altitude	5,500-8,500 Ft.
Cooperage	15 months in French oak, 30% new, 70% in second-fill barrels
Vineyard	Grapes were harvested March through May, 2006. The Estate vineyards are 20% old vines, 60-150 years old, and 80% newer vines, 4-20 years old. Biodynamically and sustainably farmed.