

Colomé

RESERVA 2003

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 Reserva express a true old-vine character with its unique spicy pepper and racy nuances. The old vines and altitude provide additional concentration resulting in intense and very full bodied wines that are cellar worthy. Cabernet Sauvignon adds complexity and tannin structure for aging.

WINEMAKING

Grapes were hand harvested and triple sorted (field, grape and must) before fermentation in stainless steel tanks. Wine yeast strains were added after 48 hours of cold maceration. The pump over regime was twice a day and maceration time was about 15-20 days. The press wine fraction was kept separate and the wine completed malo-lactic fermentation.

WINEMAKER COMMENTS

The color is a deep, dark purple, almost inky. The aroma reveals fruits of blackberry, loganberry and cassis with nuances of peper, clove and spice. Black cherry, licorice, nutmeg and mocha follow on the palate resulting in a full bodied and rich wine with thick mouthfilling texture. There is a long and fruity finish with velvety tannins and hints of toast and oak that will continue to evolve in the glass with time.

Blend	79% Malbec, 21% Cabernet Sauvignon
Alcohol	15.0%
Total Acid	.46 g/100mL
pH	3.97
Altitude	7,200-8,000 Ft.
Cooperage	18 months in French oak, 100% new
Vineyard	Grapes were harvested April 8-16, 2006. The vineyards are 100% old vines and 100% are biodynamically farmed.

