



SALTA PROVINCE – ARGENTINA

RESERVA 2007

Colomé Reserva is produced from our oldest Malbec vines, 60-150 year-old pre-phylloxera vines that are farmed biodynamically. Bodega Colomé vineyards are 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.

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 intense fruit profiles, while retaining acid and tannin for structure, a combination rare in Argentina. Cabernet Sauvignon is blended for complexity and structure, which adds to the rich and supple mouthfeel, producing a truly remarkable wine.



WINEMAKING

Grapes were hand harvested and triple sorted, once in the field, then once for grape imperfections and then for green material in the must before fermentation in stainless steel tanks. Grapes went through slow fermentation at a low temperature, using selected yeasts. The wine went through a prolonged maceration of 30 days, then completed malo-lactic fermentation in new barrels. Only 500 cases produced.

WINEMAKER COMMENTS

Black, deep and intense color with nose of ripe black fruit, blackberries, black pepper and plum. Plenty of volume and powerful in the mouth. Round, with lots of tannins, but with finesse and harmony. A wine that is powerful and at the same time refined. Best paired with osso bucco, lamb, strong cheeses, roasted walnuts, and other hearty fare.

Randle Johnson, Director of Winemaking

Blend 90% Malbec
10% Cabernet Sauvignon

Alcohol 15.9%

Acidity .53 g/100mL

Cooperage 24 months in French oak, 100% new

Altitude 7,546 feet

Vineyard Grapes were harvested in April 2007. The Estate vineyards are 60 to 150 year old pre-phylloxera vines. The vineyard is biodynamic.

