



DESDE 1831

SALTA PROVINCE – ARGENTINA

RESERVA 2008

Colomé Reserva is produced from our oldest Malbec vines, 60-150-year-old pre-phylloxera vines. Bodega Colomé vineyards are at an altitude of 5,500 to 8,500 feet above sea level 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.

WINEMAKER COMMENTS

Aromas of ripe blackberries, dark baker’s chocolate and black currants. Nuances of exotic spices and oak follow. The flavors are similar – black licorice, boysenberries and nutmeg. The volume is big, round, luscious and mouth-coating. The finish is made up of fine-grain tannins with hints of oak. This wine will gracefully age for 8-10 years.

Randle Johnson, Director of Winemaking



Blend	100% Malbec
Alcohol	15.9%
Acidity	.61 g/100mL
pH	3.86

Aging	24 months in French oak, 15% new Bottle aged one year
Altitude	7,546 feet
Vineyard	Grapes were harvested in April 2008. The Estate vineyards are 60 to 150 year old pre-phylloxera vines.

