

# Bodega Colome

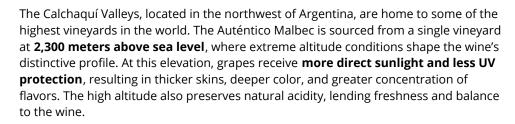
An authentic and powerful Malbec, sourced from 2,300-meter vineyards in the Calchaquí Valleys, showcasing intense fruit concentration, freshness, and a mineral backbone.



## Autentico Malbec 2022

Salta, Argentina

### Region and Vineyards



The vineyard is farmed with sustainable practices, respecting the land's unique ecosystem. The region's **dry climate**, **rocky soils**, **and significant diurnal temperature variation** contribute to the wine's robust tannic structure, intense aromatics, and remarkable aging potential. This Malbec is grown on its own roots, emphasizing the purity of its genetic material and the authenticity of its expression.



Crafted using traditional winemaking techniques, Auténtico Malbec is produced without oak influence, allowing the **natural fruit character and terroir to shine**. The grapes are hand-harvested in March and April, then fermented using pigeage (punch down) to extract maximum color, tannins, and flavors while maintaining finesse.

The wine is aged for **10 months in stainless steel tanks**, followed by an additional **10 months in bottle** before release. This aging process preserves freshness, vibrancy, and the purest expression of fruit and minerality. With minimal intervention, this Malbec remains a true reflection of its high-altitude origins, offering a bold yet balanced structure.

## Tasting Notes

- **Color:** Deep, intense purple, showcasing its high-altitude concentration.
- **Aroma:** A complex bouquet of cherries, blackberries, figs, and cassis, intertwined with clove, spice, and mineral nuances.
- **Palate:** Crisp and robust, with high concentration and ripe, round tannins. The lack of oak allows the pure fruit expression and mineral freshness to dominate, leading to a long, structured finish with remarkable intensity.



Alcohol :14,50 %

Composition: 100% Malbec







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#### Did You Know?

Bodega Colomé is one of Argentina's oldest wineries, founded in 1831, and is home to some of the highest-altitude vineyards in the world. The estate's commitment to **low-intervention winemaking and sustainable viticulture** ensures that each bottle reflects the true character of its terroir.

## Wine Pairing Ideas

- **Grilled ribeye with chimichurri** The wine's bold tannins and fresh acidity balance the richness of the meat and the herbal notes of the sauce.
- Lamb stew with Andean spices The dark fruit and spice notes complement the dish's depth and complexity.
- **Matured Manchego or aged Gouda** The wine's structured tannins and acidity contrast beautifully with the cheese's nutty, savory profile.
- **Dark chocolate and dried fig tart** The wine's cassis and fig notes mirror the dessert's richness while its acidity provides balance.



#### Tim Atkin (TA): 94 Points (2022)

Called Auténtico because it sees no wood - only stainless steel and concrete - this Malbec is arguably the purest expression of Colomé's home vineyard at 2,300 metres. Wild, spicy, concentrated and intense, it has fig, rosemary and damson fruit, serious, layered tannins and more than enough supporting acidity. 2023-27



#### James Suckling (JS): 94 Points (2022)

Pure, lush blackberries, blueberries, crushed violets, dried herbs and graphite. This is so vibrant and bright and shows the innate beauty of the fruit. The juicy, medium- to full-bodied palate unleashes firm, fruit tannins. Fine-grained and long. Delicious now, but can hold, too.



#### Vinous (Antonio Galloni) (VN): 93 Points (2022)

The 2022 Malbec Colomé Autentico, from the upper valleys in Molinos, Calchaquí Valley, spent ten months aging in 85% tanks and 15% concrete eggs. Dark purple, it exudes black fruit aromas, herbal tones and chutney-like notes, with a sun-kissed, overripe character. Orange peel notes emerge with time in the glass. Dry and rich, the lightly-structured tannins and juicy flow lead to an easygoing, long-lasting finish. This is a crystal-clear high-altitude red. (JH)



