

Bodega Colome

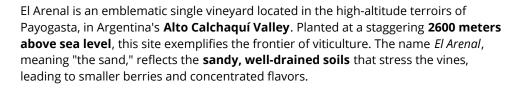
Born from extreme viticulture at 2,600 metres, this wine reflects the pioneering spirit of Bodega Colomé and the rugged purity of the Calchaquí Valley.



Single Vineyard El Arenal Malbec 2021

Salta, Argentina

Region and Vineyards



The combination of intense UV radiation during the day and cool nocturnal temperatures creates a stark diurnal shift, ideal for **preserving acidity and enhancing phenolic maturity**. This natural stress, along with meticulous sustainable farming practices, allows Bodega Colomé to produce fruit of exceptional purity and character. The site is a bold choice—a testament to the pioneering spirit of **Donald and Ursula Hess**, who envisioned fine wine in an inhospitable but strikingly beautiful land.



Winemaking

This vintage is **100% Malbec**, hand-harvested in March. The fruit undergoes **careful vinification to preserve its aromatic finesse and structural integrity**, under the guidance of winemaker Thibaut Delmotte. Fermentation likely involves temperature-controlled stainless steel tanks to ensure a clean profile and preserve varietal character.

Aged for **12 months in French oak barrels**, followed by **6 months in bottle**, the wine benefits from a subtle influence of wood that adds complexity without overwhelming the fruit. This regimen highlights the purity of the terroir while imparting **fine-grained tannins and aromatic depth**. The result is a wine that gracefully balances power, vibrancy, and refinement.

Alcohol :14,50 %

Composition: 100% Malbec







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Tasting Notes

- **Color:** Deep and opaque core with a nearly black hue, lifted by youthful purple highlights that suggest vibrancy and concentration.
- Aroma: Intensely expressive nose dominated by ripe blackberries and dark cherries, layered with floral violet notes and subtle white pepper spice.
 Underlying mineral elements recall graphite and dry earth, while a touch of integrated oak brings hints of cocoa and sweet tobacco.
- **Palate:** Broad and mouth-filling with plush, ripe black fruit supported by a vibrant acidity that enlivens the mid-palate. The tannins are firm yet velvety, providing structure without harshness. A mineral edge lends definition and freshness, leading to a persistent and harmonious finish with subtle notes of spice and dried herbs.

Did you know?

El Arenal was the **first vineyard planted** by the Hess family in the region. Its extreme altitude places it among the **highest vineyards in the world**, pushing the boundaries of traditional viticulture and representing one of Argentina's most daring winemaking endeavors.

Wine Pairing Ideas

- **Chargrilled ribeye steak** The wine's robust tannin structure and dark fruit core pair beautifully with grilled meats.
- **Wild mushroom risotto** Earthy tones complement the mineral and spice profile of the wine.
- Lamb tagine with prunes The savory-sweet interplay highlights the wine's fruit concentration and spice.
- **Aged Manchego cheese** Offers a salty, nutty counterpoint to the wine's depth and structure.

Robert Parker (RP): 93 Points (2020)



El Arenal is a 45-hectare vineyard in the same district as their Altura Maxima Vineyard in the Payogasta zone of Salta, where the vineyards are located at some 2,600 meters in altitude on sandy soils of granitic origin. The 2020 El Arenal Malbec was produced with grapes from 17-year-old vines fermented with indigenous yeasts and matured in French barriques, 30% of them new, for 15 months. The wine is very intense and has absorbed the oak nicely. It has a lot of color and aromas, but it's balanced and harmonious, not exuberant or exotic. It has a medium to full-bodied palate with some fine-grained tannins. 10,000 bottles produced. It was bottled in July 2021.



