

Bodega Colome

Bodega Colomé Estate Malbec is an exceptional high-altitude wine, crafted from multiple vineyards in Argentina's Calchaquí Valley. This Malbec fully expresses the complexity and diversity of the region's terroirs.



Estate Malbec 2022

Salta, Argentina

Region and Vineyards

Bodega Colomé is located in the **Salta** region of northwestern Argentina, specifically in the Calchaquí Valley. This area is renowned for its vineyards situated at extreme altitudes, which impart unique characteristics to the wines. The Estate Malbec is made from four distinct vineyards:

- Colomé Vineyard (60%): Situated at 2,300 meters altitude, this vineyard surrounds the winery and adds complexity and weight to the wine.
- El Arenal Vineyard (25%): Located at 2,600 meters, it brings elegance and freshness to the blend.
- La Brava Vineyard (5%): At 1,700 meters, it produces intense, ripe fruit.
- Altura Máxima Vineyard (10%): At 3,111 meters, one of the highest vineyards in the world, it imparts floral and mineral notes with fine-grained tannins.

These high altitudes offer intense sunlight exposure and reduced UV protection, resulting in thicker-skinned grapes that deliver a more robust taste with fresh acidity for balance.

Winemaking

The Bodega Colomé Estate Malbec is made from **100% Malbec**. The winemaking process begins with fermentation in stainless steel tanks to preserve the purity of the fruit. The wine is then **aged for 15 months** in second to fifth-use French oak barrels, followed by **6 months of bottle aging** before release.

Tasting Notes

- **Color:** Bright and intense.
- **Aroma:** Enticing aromas of blackberries, red fruits, and exotic floral notes.
- **Palate:** A full, lush entry of ripe and rich black fruit, surrounded by spiced oak notes and hints of pepper. Fresh acidity supports big, bold tannins and wonderful complexity.



Alcohol :14,50 %

Composition: 100% Malbec



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Did You Know?

Bodega Colomé is one of the oldest wineries in Argentina, founded in 1831. It is renowned for producing high-quality wines from some of the highest vineyards in the world, pushing the boundaries of high-altitude viticulture.

Wine Pairing Ideas

The Bodega Colomé Estate Malbec pairs beautifully with robust and flavorful dishes:

- Grilled Meats: The wine's bold structure and rich flavors complement grilled lamb chops, ribeye steak, or duck breast.
- Hearty Stews: Try pairing with a slow-cooked beef stew or a traditional Provençal daube for a delightful culinary experience.
- Aged Cheeses: The complexity and depth of the wine make it an excellent match for aged cheeses such as Roquefort, Comté, or well-aged Cheddar.



James Suckling (JS) : 93 Points (2021)

A structured and juicy malbec that shows nicely baked, smoky cherries, violets, grilled spices and dried herbs. Quite succulent and vibrant on the tight, full-bodied palate. Full of fruit in the finish. Tannins are firm but digestible. Vegan. Drinkable now, but better from 2025.



Wine Spectator (WS) : 90 Points (2021)

Leads with concentrated aromas and flavors of violet and berries, with a sublayer of loam and cocoa bean. Ends with a tinge of fresh peppercorn and spices around broad tannins.



Robert Parker (RP) : 91 Points (2020)

The clean, varietal and fruit-driven 2020 Estate Malbec mixes grapes from different terroirs and altitudes where they have vineyards: 1,800, 2,300, 2,600 and 3,111 meters! The wine is ripe at 14.9% alcohol but feels very harmonious and balanced, clean and focused. It matured in French oak barrels, 10% of them new, for 15 months. Best after 2022.



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