

## Bodega Colome

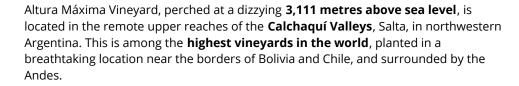
A bold and majestic expression of Malbec at its loftiest limit, sourced from one of the highest vineyards on earth at 3,111 metres above sea level.



### Altura Maxima Malbec 2019

Salta, Argentina

### Region and Vineyards



The vineyard's soils are **calcareous with granite substrata**, and the extreme elevation means more solar exposure but reduced UV protection. This results in **thicker-skinned grapes** with intensified phenolics and natural acidity. The area's remoteness and challenging conditions demand sustainable farming and meticulous care. The result is fruit of **great aromatic purity, depth, and structure**, harvested from just 23 hectares planted between 2007 (VSP) and 2010 (Parral).



#### Winemaking

This wine is made from **100% Malbec**, harvested by hand in **April 2019**, with only **15 tons produced**. Winemaker **Thibaut Delmotte**, who has been crafting Colomé's wines since 2005, emphasizes terroir expression while drawing on his French training.

Fermentation is followed by an extended aging of **24 months in third- and fourth-use French oak barrels**, which allows the fruit and mineral character to shine without overt oak influence. Only **34 barrels** were produced, underscoring the wine's exclusivity. Bottled with cork closure, this is a Malbec of **precision**, **elegance**, **and power**—and exceptional ageability.

Alcohol :15,00 %

Composition: 100% Malbec







## Altura Maxima Malbec 2019

#### **Tasting Notes**

- **Color:** Deep violet-ruby with a nearly opaque core and youthful brightness at the rim.
- Aroma: Intense and lifted bouquet of wild blackberries, cassis, and violets, with subtle notes of graphite, crushed rock, black tea, and a whisper of spice from bottle aging.
- Palate: Full-bodied and structured, showing firm yet silky tannins, high natural acidity, and a core of dense, fresh black fruit. The mouthfeel is powerful but balanced, with a long, mineral-driven finish and lingering floral and earthy complexity.

#### Did you know?

Altura Máxima was a **visionary project of Donald Hess**, who defied viticultural boundaries by planting vines at over 3,100 metres. This vineyard holds the **official record as the highest commercial vineyard in the world**, a place where viticulture is not only extreme but also inspiring in its results.

### Wine Pairing Ideas

- **Dry-aged ribeye steak** The wine's tannic backbone and acidity are ideal with the richness and umami of premium beef.
- **Roast duck with blackberry reduction** Complements both the fruit profile and the wine's savory depth.
- Lamb tagine with Moroccan spices The wine's bold structure and floral notes harmonize with the complexity of spice and slow-cooked meat.
- **Truffle risotto** Earthy tones resonate with the wine's mineral and subtle oak character.



#### James Suckling (JS): 93 Points (2019)

Lots of depth here, with blackberries, asphalt, wet-stone minerality and savory, roasted spice. A concentrated, brooding red with lots of ripeness, but still juicy. Wrapped by powdery and dusty tannins. If it weren't for the hint of warmth at the end, this would have rated higher. Has potential, though. Better after 2024.



#### Wine Spectator (WS): 92 Points (2019)

A bold version, but with acidity enlivening the palate, built around cherry paste and licorice flavors. Twinges of orange peel, fresh tobacco and bay leaf swirl in. Finishes with a pleasant chew to the tannins. Good length. Drink now through 2036.







# Altura Maxima Malbec 2019

Vinous (Antonio Galloni) (VN): 91 Points (2019)



A Pinot Noir from the Altura Máxima vineyard, grown at 3,100 meters above sea level, the 2019 Lote Especial Altura Maxima was 1/3rd fermented with whole bunches and aged for 12 months in French barrels. A light cherry in the glass, the gentle nose delivers strawberry notes over hints of oak and earth as well as a touch of orange zest. The delicate palate has just the right degree of freshness while the unintrusive tannins lend texture. A Burgundy infused Pinot from a high altitude desert.



