

HIGH ALTITUDE
VINEYARDS

Colomé
DESDE 1831

LOTE ESPECIAL PINOT NOIR



Bodega Colomé, since 1831, is the oldest working winery in Argentina. It is located in the Upper Calchaquí Valley and has 4 Estates between 1700m and 3111m, the highest altitude of Argentina, making Colomé a unique project in the world.

Altitude, as it generates microclimates and varied terroirs, is a factor that distinguishes Salta from the rest of the regions from Argentina and worldwide and translates into outstanding expression and diversity in our wines.

At 3000 meters, the weather conditions are extreme, with late frosts in spring and early ones in autumn. Therefore, we plant varieties with short cycle such as Pinot Noir.

Exposure is also a key factor to achieve a well-ripped fruit but keeping its freshness. Thanks to the wide thermal amplitude between day and night (around 25° C difference), we keep good freshness.

At the same time, the north/west exposure in the slopes allows the fruit to ripe well.

The Estate has a very rocky and poor soil that offers low outputs, high quality and more complex grapes.

This vintage was harvested earlier to obtain more freshness and typicity.

VARIETAL: 100% Pinot Noir

VINTAGE: 2018

VINEYARDS: Finca Altura Máxima, Salta (3000m)

BOTTLED: October 2019

AGING: 18 months in French oak barrels of 4° use.

ALC: 13.5%

ACIDITY: 6.6 g/l

SUGAR: 2.5 g/l

PH: 3.6

WINEMAKING: Fermented in tank, with 15 days of pressing and maceration.

WINEMAKER: Thibaut Delmotte

TASTING NOTES

Due to this variety, it has an intense ruby bright colour. The height allows this intense colour. The higher we go, the more UV radiation we have. Therefore, the grapes have a thicker and darker skin.

It is very fresh in nose, with notes of red fruit (blackcurrant, raspberry) and spicy and floral notes. It also has a taste of herbs. It is complex and concentrated in nose.

It has many red fruit in mouth; it is very fresh and with good body. It has a good tannic structure and strong persistence.