



CLOSURE CORK **BOTTLE** WEIGHT: 1,4 KG **6x750ML BOX** (112 by pallet) WEIGHT 8KG / SIZE: 230X335X154 **12x750ML BOX** (56 by pallet) WEIGHT 16KG / SIZE: 306X335X230

1831 MALBEC

Colomé is one of Argentina's oldest wineries located in the Calchaqui Valley at 2300 metres (7500ft) where extreme conditions create unique terroir, perfect for growing Malbec.

Planted in 1831, the estate vineyard at Colomé is this inspiration for this wine and a tribute to our history and to my father-in-law Donald Hess who came to Colomé with vision, passion and a desire to craft the world's greatest Malbecs. Aged in both new and used French oak barrels for 18 months, this wine exhibits dark fruit notes followed by well-structured tannins that give backbone and a plush mouthfeel to the wine - Christoph Ehrbar.

VARIETY: 100% Malbec

VINTAGE: 2018

VINEYARDS: Upper Calchaquí Valleys, Salta, Argentina

ALTITUDE: 2300m (7500ft)

HARVEST: April 2018

AGEING: 18 months in new & 2° use French Oak barrels

ALC: 15%

PH: 3.7 - ACIDITY: 5.6 g/l - SUGAR: 2,8 g/l

WINEMAKER: Thibaut Delmotte

FROM OLD VINEYARDS (MORE THAN 100 YEARS OLD)

TASTING NOTES

Intense red color with purple hues. Elegant and complex, with ripe black fruit and floral and spicy notes complemented by delicate and integrated notes from its oak aging. A fruity, concentrated and balanced wine with marked acidity, round tannins and great body.





