



VISIONARY, SINCE 1831

SALTA | ARGENTINA



This is Bodega Colomé. A terroir that dates back to 1831, a sacred land with vines that are nearly 200 years old, celebrating life and nature. It is also the vision, sacrifice, dedication, and fulfillment of a great adventure for Donald and Ursula Hess. Colomé a dream come true: making wine in one of the world's highest vineyards.

Located in the high Calchaquí Valleys at 2300 metres above the sea, some 25 km away from the historic town of Molinos (Province of Salta in the north of Argentina). Next to the Winery are the Estancia Colomé, the James Turrell Museum and the Visitor Center.



OLDEST CONTINUALLY PRODUCING WINERY IN ARGENTINA

Bodega Colomé was founded in 1831, by the Spanish Governor of Salta, Nicolás Severo de Isasmendi y Echalar. In 1854, his daughter Ascensión, married to José Benjamín Dávalos, brought the first French pre-phylloxera Malbec and Cabernet Sauvignon vines to Colomé.

In 1998 Donald Hess was on an epic journey to find the best wines of South America. He had been to Chile and then the Mendoza region in Argentina, but still had not found anything that he felt good about. When he arrived in the Northern Argentinian province of Salta, Donald was inspired by the brilliant sunlight and excellent terroir that became his vision to pioneer a new category called 'high altitude' wines.

Today we continue the tradition of producing rare, limited production wines, grown with sustainable practices in a pure microclimate.

ESTANCIA COLOMÉ

Colomé is a journey of the senses, and a location whose beauty is hard to put into words. Here, the surrounding mountains, valleys, and stars seem to join forces to inspire our ancient vines, upon which our winery is founded, to flourish with a personality that is as lush as it is extreme.

When you visit us, you will not only enjoy beautiful farm-to-table meals, sourced from our own sustainable gardens, you will also enjoy one of the most stunning locations

Our, boutique hotel, Estancia Colomé, has nine spacious and comfortable rooms surrounded by lavender gardens and vineyards. All with private balconies to contemplate the landscape and relax.

You are invited to discover the essence and nature of Colomé, its landscapes and magical quietness through enjoying walks, horse rides or just gazing at a sky full of stars from its terrace.





EXTREME HIGH ALTITUDE

The vineyards are located in the upper part of the Calchaquí Valleys, which is considered to be one of the world's highest wine growing regions, ranging from 2300 to 3111 metres above sea level.

The altitude is one of the most important factors for the development of the vine. The higher the altitudes, the greater the exposure to the sun and the wider the thermal amplitude.

The solar irradiation the vine receives, the temperature of the air and the soil impact the development of the vine, thus achieving a slow maturation. To protect from sunlight, the grape produces a thicker and darker skin. The result of which is a wine of great intensity, good colour, aroma and flavour.

The result: renowned high-altitude wines of great concentration and balance.

VINEYARDS

LA BRAVA

1750masl (5740ft)
(Cafayate) 11ha - 27ac

Sandy, with more rocks, hotter than the others so we get delicate red fruit and the tannins are soft.

COLOMÉ

2300masl (7545ft)
(Molinos) 75ha - 185ac

The oldest continuously producing vines in Argentina. More complex aroma and flavour, both black fruit and red fruit, and spices.

EL ARENAL

2600masl (8530ft)
(Payogasta) 35ha - 86ac

The soil bestows the fruit with a more concentrated flavour and aroma. A deep red like what first captivated them.

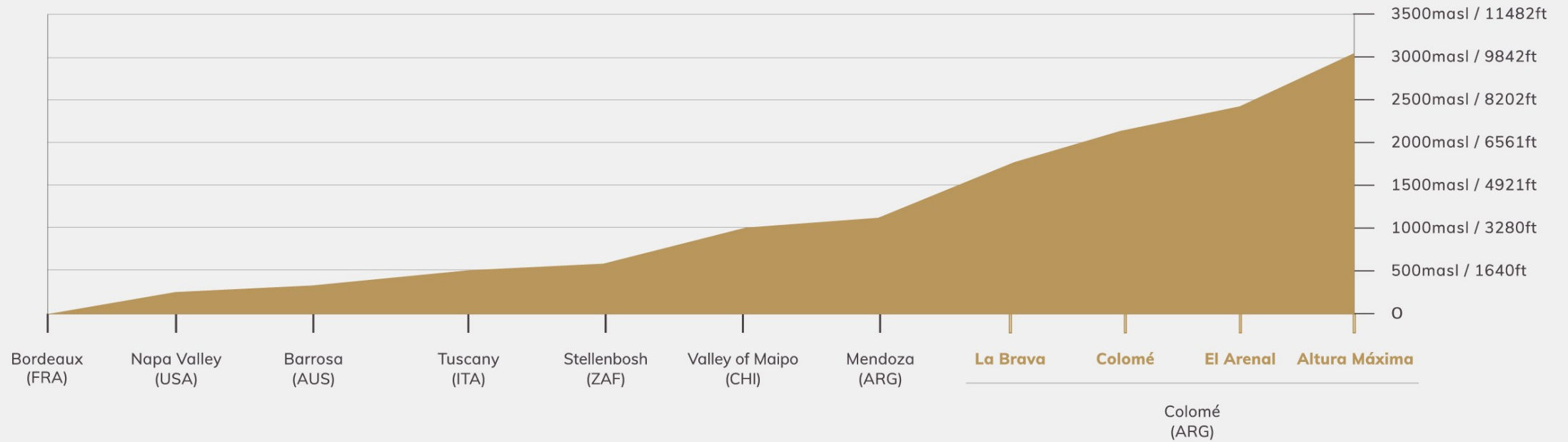
ALTURA MÁXIMA

3111masl (10207ft)
(Payogasta) 30h - 74ac

Most complex, sandy. 65% gravel and stones. Thermal altitude moves air quickly through the roots, manifesting in very floral wines, delicate tannins.



WINE REGIONS BY ALTITUDE





Javier Grane - Vineyard Manager

AGROECOLOGICAL PRACTICES

The extreme microclimate of the Calchaqui Valley calls for extreme growing. Our philosophy for growing our grapes is maximum respect for nature, always. We think not only about how we can make our wine excellent, but how we can help the earth be able to give for the generations that follow us. The protection and conservation of these natural resources is essential.

It is essential to establish a balance between the livelihood of our vines and production. For this reason, we rely on biological fertilizers. We also foster biodiversity versus working with herbicides. This is how we show our respect for the land.

We run our vineyard so as to guarantee our soils and vines are healthy, and to procure a balanced nutrition of the grapes. The community and residents of Colomé take part in this ecosystem in a harmonious way, and their participation enriches it.

In this way, we achieve our goal of growing a balanced vine throughout the years, harvesting a healthy fruit with concentrated aromas, polyphenols and flavours, and making intense wines with balance and great complexity.



Thibaut Delmotte - Winemaker

WINEMAKING

The low humidity and mild climate of the Calchaqui Valley in Salta are perfect for the vines that grow here. The thousands of meters of extreme altitude are essential for creating lush flavors and qualities that you can find and nurture only here.

The intensity of being so close to the sun. The wide range in temperature between day and night. All of this influences the character and fragrance of the fruit. An alchemy that belongs to the altitudes.

Production is simple: preserving the distinct flavour of the grape in the soil at the winery, reflecting such qualities in the final product and enjoying them in a glass of wine.

Our winemaking philosophy is first to respect everything. The land, the altitudes, the people who will be drinking our wines.



Altura Maxima



1831



El Arenal



Auténtico



Estate



Torrontés



ALTURA MÁXIMA MALBEC

Passion, persistence and ruthless determination led Donald Hess to plant one of the most elevated vineyards in the world at 3111masl (10200ft) in Salta, Argentina. Our icon wine is the highest expression of a Malbec grown in extreme terroir.

The true expression of terroir in this Malbec comes from the extreme altitude at which the vineyard sits, it receives more sun, less UV protection, producing thicker skinned grapes that deliver a more robust mouthfeel supported by fresh acidity.



1831 MALBEC

Wines of distinction have been crafted at Colomé in the Upper Calchaquí Valley in the Salta region since 1831.

Planted in 1831, the estate vineyard at Colomé is the inspiration for this wine and a tribute to our history.

Exclusive elaborated from more than 100 years old vines.

About a third of all the vines are on their own roots, which results in better, more balanced wines.



EL ARENAL MALBEC

This extreme altitude Single Vineyard wine is a tribute to all those who dare to take the adventurous path, and do what has never been done before.

This is what Donald and Ursula Hess did when they planted El Arenal, their first vineyard, at an incredible 2600 meters above sea level in the Upper Calchaqui Valley. True to its terroir, the name literally means sand, where grapes are stressed by the intense sun and refreshed by the cool nights.

Sustainably farmed grapes and the magic of El Arenal produce an incredibly sophisticated tannin structure, and result in a supreme balance of fruit, freshness, power, complexity and elegance that only this extreme altitude has to offer.

El Arenal Single Vineyard is the culmination of the dedication, patience, and untamable spirit of innovation of Bodega Colomé.

Pioneers in farming and crafting fine wines at extreme altitude.



AUTÉNTICO MALBEC

A tribute to our pioneers who planted the vineyards and opened the winery in 1831. Since then, the vineyards at Bodega Colomé have been grown with sustainable farming practices to achieve the “authentic” expression of the terroir

Harvested from our best vineyard located at 2300 metres, “Auténtico” is produced in the old winemaking style – ancient techniques such as pigeage (punch down) and no oak influence to retain freshness and purity of fruit.



ESTATE MALBEC

Colomé Estate express the terroir of Colomé and the unique potential of the region, driven by the challenge of exploring the potential of Malbec from 4 different vineyards and altitudes.

Four estate vineyards are blended to achieve the finest expression of Malbec, Argentina's best known grape variety. "La Brava" vineyard (1700m) yields intense ripe fruit. "Colomé" vineyard (2300m) lends complexity and weight. "El Arenal" vineyard (2700m) gives elegance and freshness to the blend. "Altura Máxima" (3100m) and the highest vineyard in the world gives floral and mineral notes with fine grain tannins to the assemblage.



TORRONTÉS ESTATE

Torrontés is Argentina's flagship native white grape, which reaches its highest expression in this region. This area has a special micro-climate of great thermal amplitude and intense solar exposure on where vineyards grow at altitudes of between 1700 and 3100 metres.

Grapes are grown at our La Brava vineyard estate at 1700 meters, which is considered the best altitude for this variety. This area has a special micro-climate of great thermal amplitude and intense solar exposure where grapes develop a unique aromatic expression and are elaborate into fresh wines of great acidity .

TEAM

Colomé is a very big extended family. We may all come from different cultures, and our roles and areas of expertise are very different, but we share the same dream. We are on an adventure together. Many of the people who work here grew up here. Many of us who came later only intended to spend a short time here, but this place has a pull, it's beauty catches you.





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