



DESDE 1831

BODEGA COLOME

2025 Harvest | GRUPO COLOMÉ

In the Upper Valley, following two challenging harvests—frost in **2023** and a heatwave that impacted budbreak in **2024**—the **2025** vintage proved significantly better and more consistent.

Winter was relatively cold, with the first warm spells triggering budbreak in September. This relatively late budbreak helped us avoid frost damage. Temperatures remained high from December through the end of February, considerably advancing the harvest schedule.

However, March brought frequent storms and a significant drop in temperature, which slowed down ripening.

Bodega Colomé is characterized by its four distinct estates, each located at a different altitude and terroir:

La Brava (1,700 masl)

Colomé (2,300 masl)

El Arenal (2,600 masl)

Altura Máxima (3,111 masl)

La Brava – Cafayate

At our La Brava vineyard, where we cultivate Malbec and Torrontés, annual rainfall reached 258 mm, which falls within the historical average. Rain arrived slightly late after a relatively dry spring, but when it did come, it was often intense. Fortunately, the subsequent sunny days and dry winds helped dissipate excess moisture, preventing disease pressure.

With its sandy loam soils, La Brava produced a Malbec that is fruit-forward and spicy, with good volume and sweet tannins—ideal for our Lote Especial and to complement the other Estate Malbecs.

With yields of **7,500 kg/ha**, it was a very well-balanced harvest.

However, the standout variety from La Brava this year was Torrontés. Harvested at an optimal time, this Torrontés is delicate and elegant, offering notes of white flowers and citrus, with excellent freshness and mouthfeel. With generous yields around **15,000 kg/ha**, quality remained high and undiluted, resulting in a well-balanced white wine that ranks among the finest Colomé Torrontés we have produced.

Colomé Estate

At our namesake estate, rainfall exceeded the average with 260 mm recorded, concentrated from early January through mid-March, including several intense storms in March.

High temperatures from December through the end of February accelerated ripening. White varieties were harvested at the end of January, followed by the reds in early February.

March storms helped cool temperatures and slowed ripening, which allowed us to preserve fruit freshness and stagger harvest dates. This proved beneficial, as it avoided the need to harvest everything all at once. The harvest concluded at **Colomé** on March 18.

The challenges of the **2023** and **2024** vintages impacted the vines, resulting in lower-than-optimal yields of **4,000 kg/ha**—but with exceptional quality.

The soils at **Colomé** are highly diverse: sandy loam with significant clay content, alluvial patches with calcareous deposits, and granite-rich areas. This complexity is clearly reflected in the wines.



BODEGA COLOME

2025 Harvest | GRUPO COLOMÉ

Our sustainable farming practices continue to yield healthy, balanced fruit. The 2025 wines from Colomé are expressive and complex, with vibrant fruit, freshness, good mouthfeel, and fine-grained tannins.

El Arenal – Payogasta

El Arenal received 170 mm of rainfall, in line with the historical average. Harvest began on March 8 and concluded on April 6.

As with Colomé, vine vigor and yields were impacted by the previous two vintages, resulting in a low yield of **3,500 kg/ha**.

This site's terroir is particularly challenging: extremely sandy soils, high drainage, and very low organic matter. Combined with the altitude (**2,600 masl**), intense solar radiation, and low night-time temperatures, the key challenge was achieving tannin integration.

Harvest timing and winemaking adaptations were crucial: fermentation was carried out at lower temperatures (**20–22°C**), with reduced pump-overs (some days with none to limit extraction), and shorter macerations (never exceeding 25 days).

Barrel aging is still pending, but the wines are already showing great promise: complex on the nose (fruity, floral, and mineral), fresh with good volume on the palate, and with present but elegant, fine-grained tannins.

Altura Máxima

Located less than **20 km** from El Arenal, conditions at Altura Máxima were—as always—remarkably different. It was our wettest vineyard this

year with 370 mm of rainfall, and the nights were noticeably colder, primarily due to the extreme elevation (3,111 masl).

While the **2023** frost affected this site, it was spared from the **2024** heatwave, allowing the vines to recover and yield approximately **6,000 kg/ha**—an excellent result for such an extreme vineyard.

The soils here are incredibly complex, consisting of sand, clay, grey and pink granite, volcanic stones, and high rock content, with excellent drainage. This results in wines that are consistently elegant and complex.

Sauvignon Blanc took its time to ripen and was harvested on **March 20**, with no signs of over-ripeness. On the contrary, a slower veraison due to cloudy days led to a Sauvignon Blanc with low alcohol and excellent natural acidity. Harvested slightly underripe, it avoids the typical asparagus notes and leans instead toward citrus and pronounced minerality. Fresh and voluminous, it is a remarkable high-altitude expression of the variety.

The combination of a warm summer and a cooler March gave exceptional balance to the Pinot Noir, showing great varietal typicity with red fruit, herbal, and earthy notes. It displays a refined balance of fruit, freshness, and tannins.

The Malbecs from **Altura Máxima** present two distinct profiles:

The pergola-trained vines, harvested in late March, offer darker fruit, body, and tannic structure.

The vertical trellis-trained vines, harvested in the first half of April, deliver a more floral, delicate profile with great freshness and elegance.