

ABOUT COLOME

Founded in 1831 Bodega Colomé is one of the oldest wineries in Argentina. In 2001 it was bought by Donald Hess whose vision was to produce terroir driven wines at the highest elevations in the world. The vines are located in the Upper Calchaquí Valley, North-Western Argentina, which are considered to be the viticulture region of highest altitude in the World between 2,300 and 3,111 metres above sea level. Since then Colomé is regarded as one of the top Ultra Premium Wineries from Argentina.

TERROIR

The altitude factor in Upper Calchaquí Valley has a positive impact on the quality of the grapes because the sun's ultraviolet rays are present in a higher degree. The higher the altitude, the most exposure of the grapes to the sun's ultraviolet rays, which makes the grape to generate a thicker and darker skin to protect itself from the rays gaining color and concentration. The region is semi arid and desert. Soils are sandy with presence of gravel and there is a huge thermal amplitude between day and nights (aprox. 25° C). Rainfall is low with an average of 120 mm a year.

WINE INFO

Name: Colomé Torrontés.
Vintage & Varieties: Torrontés 100%. Vintage 2012
Vineyards Location: Calchaquí Valley
Harvest: March 2012 in small 12 kgs boxes
Yield: 10 tn/ha.
Conduction: Pergola
Bottled: June 2012
Production: 180.000 btls.

ANALYTICAL INFO

Alc/Vol: 13.5%
Acidity: 5.1grs/lt.
Sugar: 3.34 grs/lt.
Ph: 3.6



Color: Intense gold with straw edges.



Aromas: It offers the floral notes of roses, the citrus aroma of grapefruit and a spicy hint.



Taste: In the mouth it is fresh, round and well-bodied with a long fine finish. Elegant and fruity where tropical fruits outstand.

