

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.

Bodega Colomé, since 1831, is the oldest working winery in Argentina. It is located in the Upper Calchaquí Valley and has 4 Estates between 5.600 and 10.200 feet above sea level, the highest altitude of Argentina, making Colomé a unique project in the world.

## LOTE ESPECIAL SAUVIGNON BLANC

Vintage: 2016

Varietal: 100% Sauvignon Blanc

Alc.: 13,5%

Bottled: November 2016

Acidity: 6,5 g/l

Ph: 3,3

Sugar: 2,5 g/l

### Vineyards Location

Finca Altura Máxima, Salta. 3000 masl

### Elaboration

75% fermented in tanks.

25% fermented in French oak barrels, 3° & 4° use.

### Aging

8 months.

75% in tank and 25% in barrels on fine lees.

## TASTING NOTES

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 Sauvignon Blanc.

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.

The wine is golden, very complex in nose, with many white and exotic fruit, floral and mineral notes, and a touch of herbs, which is typical of the variety.

It is fruity and fresh in mouth. It has notes of toasted wood that offer a great complexity. It has a good body, it is elegant and with a strong persistence.

