



Altura Máxima Malbec

Country:	Argentina	Region:	Salta
Type:	Red	Varietal:	Malbec
Format:	3 x 1500ml		

BC	AB	SK	MB
+377733			
Speculative			

TASTING NOTES

Colour:	Bright dark ruby.
Aroma:	Bold aromas of black cherries, blue berries, rosemary, vanilla and spices.
Taste:	Intense, deep concentration of red and dark berries, enlivened by high-altitude acidity.
Food:	Pairs well with steak, braised lamb shank, stew, and venison.

AWARDS & ACCOLADES

2017 ~ 97 Points. - Tim Atkin MW Best of Argentina Report 2020

2017 ~ 94 Points. "Made with grapes from one of the highest vineyards in the world (3,111 meters) that spend 24 months in used French wood. The cold and high-altitude sun work together to create an outstanding red. Bright, intense violet in the glass. The nose offers sour cherry and acidic fruit, intense violets and a herbal character in which thyme is prominent. In the mouth, the alcohol gives delivers an energetic kick counterbalanced by the heightened freshness. A juicy, firm and potent red like no other on the market." - Antonio Galloni's Vinous, Oct/2020

2017 ~ 94 Points. "It seems like the latest vintages of the highest-altitude wine in the world is wilder and riper than the initial 2012 and 2013. The 2017 Altura Máxima Malbec has aromas of malted cereals, peat, black olives and boiled vegetables with a touch of rusticity. With time, it develops notes of soy sauce and dried tomatoes. After all, I think that's the wild character of the high-altitude Salta vineyards. It hits the scale at 15% alcohol and has six grams of acidity that keep it lively, but it still feels a little too ripe for me. The grapes were picked at the end of April and put through a double sorting table, a three-day cold soak, fermentation with indigenous yeasts with two soft pumping overs every day and a maceration of 30 to 35 days. It matured in fourth use French oak barrels for 24 months. A wild Malbec! 9,800 bottles were filled in August 2019." - Robert Parker's Wine Advocate, Mar/2021

2017 ~ 93 Points. "A ripe nose, full of spicy, minty black fruit, crushed blueberries, figs and cigar box, as well as a subtle, balsamic note. Broad, full-bodied palate with linear, polished tannin that is fully engaged with the healthy fruit concentration. Complex and potent. Fruit sourced from a vineyard at 3,111m. Aged in French oak of 3rd and 4th use for 24 months. Drink or hold. 28 barrels made." - James Suckling, Apr/2020

OTHER INFO

With the Andes as the backdrop and close to the borders of Bolivia and Chile, the Salta region of Argentina is less accessible than better known wine regions in the country; some have called the area impenetrable. The true expression of terroir in this Malbec comes from the extreme altitude at which the vineyard sits, it receives much more sun, much less UV protection, producing thicker skinned grapes that deliver a more robust mouthfeel supported by fresh acidity. Since 2005, Winemaker Thibaut Delmotte has crafted wines of distinction and international acclaim for Bodega Colomé while staying true to his French origins.



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