



Estate Malbec

Country: Argentina Region: Salta

Type: Red Varietal: Blend - Malbec, Tannat, Cabernet Sauvignon, Syrah

Format: 6 x 750ml

BC	AB	SK	MB
+956896	+956896	+7880	+956896
Speculative	Open	SO	MBLL

TASTING NOTES

Colour: Deep, dark red with a magenta hue.

Aroma: This wine is layered on the nose with blackberry, licorice, violet, bitter chocolate and spices.

Taste: The flavours are rich with layered fig paste, plums, cassis and blackberry fruit. Subtle French oak flavours are well balanced and fully integrated through the mid-palate and well into the finish, which is long and round.

Food: Pairs well with steak, cassoulet, duck, venison and other hearty fare.

AWARDS & ACCOLADES

2022 ~ 94 Points. "The 2022 Malbec Estate blends grapes from various Calchaquacute; Valley sites. Its 15 months of aging in 225- and 500-liter barrels with 25% new oak contributes complexity and character. Deep purple in color, it opens with blackberry, plum, spice and floral notes against an oaky backdrop. The palate mirrors these elements with juicy fruit, a plush texture, active tannins and a hint of chalk. The 2022 is long, flavorful and representative of northwest Argentina." - Joaquin Hidalgo - Antonio Galloni's Vinous, May/2025

2022 ~ 94 Points. "This shows aromas of asphalt, dark fruit, cured meat, thyme and dried herbs. The palate is full-bodied and succulent, balanced by bright acidity and polished tannins. Dark berry flavors follow through to a rich, firm finish that is lifted by a refreshing backbone of acidity. Drink now or hold." - Jacobo Garcia-Andrade Llamas - James Suckling, Mar/2025

2022 ~ 93 Points. - Tim Atkin MW, Argentina Special Report 2024

2022 ~ 92 Points. "Dried herbs, smoked tarragon and cherries with a touch of roasted spices. Full-bodied on the palate with structured, fine-grained tannins and a long, pristine finish. Well-structured. Drink from 2025." - James Suckling, Feb/2024

2022 ~ 92 Points. "The 2022 Estate Malbec combines four vineyards ranging from 1,700 meters to 3,100 meters above sea level and matured for 15 months in both new and used barrique. An inky nose of opaque fruits, tobacco leaves, fresh herbs and turned earth introduces a dense, compact palate with a mineral-tinged core. It concludes with a long, rich finish framed with taut, sturdy tannins." - Matthew Luczy - Robert Parker's Wine Advocate, May/2025

2022 ~ 91 Points. "The opening notes of toasted herbs and spiced chocolate suggest a rich and dark version, yet the core of this red shows pure raspberry and cherry flavors. A nice layer of minerally freshness underneath drives the finish around precise tannins. Drink now through 2034. 23,000 cases made, 12,000 cases imported." - Aaron Romano - Wine Spectator, Nov/2024

2022 ~ 91 Points. - Descorchados, 2025

2022 ~ 91 Points. "The 2022 Malbec Estate is an impressive representation of the variety from this northern appellation, brawny, beefy, and herbal, with a spicy intensity of dark, earthy black fruit. The finish is moderate in length and continues an earthy, herbal theme. The wine should age another 7-10 years." - Virginie Boone - Jeb Dunnuck, May/2025

2022 ~ 90 Points. "Aromas of bramble fruit with a light note of violets form the bouquet. The palate is abundant in herbs and features optimal acidity and soft but firm tannins, holding black-fruit flavors and hints of tobacco on the midpalate." - Wine Enthusiast, Jul/2024

2022 ~ "Aromas of ripe cassis with meaty nuances of bacon. Chewy on the palate, powerful and brooding." - Decanter World Wine Awards 2024

OTHER INFO

The Colome Malbec is produced mainly from pre-phylloxera vines planted in 1854. Bodega Colome vineyards are bio-dynamically and sustainably farmed at an altitude of 5,500 to 8,500 feet and are believed to be the highest vineyards in the world. The sandy and alluvial soils yield small crops and produce deeply colored and concentrated wines which capture the should of this distinct terroir. Vegan.



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