



This Single Vineyard from extreme altitude pays homage to the signature grape of southwestern France but with its own unique expression, being one of the emblematic varieties of the Calchaquí Valley.

The grapes for "El Camino" Tannat come from the "Colomé Vineyard", located at 2,300masl, resulting in a concentrated wine with a balanced tannic structure, maintaining freshness and finesse-qualities that only extreme altitude can achieve.

In Colomé we are pioneers in the cultivation and production of wines at extreme altitudes.

VARIETAL: 100% Tannat

VINTAGE: 2023

VINEYARDS: Colomé, Calchaqui Valley

HIGH: 2600 meters

HARVEST: Ends of March 2023

AGEING: 12 months in 225 and 500 liters French Oak Barrels,

1 and 4 uses. 6 months in bottle

PRODUCTION: 10200 bottles

ALCOHOL: 14.5%

PH: 3.7 - ACIDITY: 5.8g/l - SUGAR: 2.0 g/l

WINEMAKER: Thibaut Delmotte

## **TASTING NOTES**

Very deep color, almost black, with purple hue.

Elegant and complex nose: red fruit (redcurrant, cherry) and floral (violet) and mineral notes. Well integrated toasting from the barrels.

On the palate it is very fruity, vibrant and concentrated, with a good structure and firm tannins.



**CLOSURE** CORK **BOTTLE** WEIGHT: 1,4 KG **6x750ML BOX** (112 by pallet) WEIGHT 8KG / SIZE: 230X335X154 **12x750ML BOX** (56 by pallet) WEIGHT 16KG / SIZE: 306X335X230





