TEHO ZAHA

Paraje Altamira, Uco Valley, Mendoza

"ARGENTINE FIRST GROWTH" - Tim Atkins MW



Zaha means "Heart" in Mendoza's native Huarpe language. Paraje Altamira, with its high altitude (4,000 feet) and cool microclimate, has become synonymous with world-class Argentine wine. The soils of Paraje Altamira are very diverse, with patches of sandy, rocky, silty, and limestone soils dispersed throughout the vineyard. At the moment of harvest, each soil profile imparts distinct aromatic and flavor profiles to the fruit – floral notes in the sandy patches, stony minerality in the rocky areas, dark fruits in the silty soils, and complexity to the final wine.

From co-winemakers and co-owners Alejandro "Colo" Sejanovich and Jeff Mausbach (Mil Suelos), who like to call Zaha and Teho terroir "refrigerated sunshine."

Teho Malbec

From our estate 10 acre "Tomal" vineyard planted in 1955.

94 points, Wine Advocate (19); 93 points, Wine Spectator (18)

Zaha Cabernet Franc

A firm and silky wine with juicy and dense fruit and intense berry and tobacco character. From Toko's vineyard's limestone patches.

92 points, Vinous ('21); 92 points, Wine Enthusiast ('19)

Zaha Cabernet Sauvignon

The bright, sunny days of the Uco Valley produce grapes with dark, rich fruit flavors.

93 points, Vinous ('22); 91 points, Wine Advocate ('19)

Zaha Chardonnay

Grapes are pressed in whole bunches in an oxidative style.

93 points, *Vinous* ('23); **92**+ points, *Wine Advocate* ('21)

Zaha "El Corte"

A *corte* (blend) of co-fermented Malbec and Cabernet Sauvignon.

93 points, Wine Advocate (19); 93 points, James Suckling (15)

Zaha Malbec

Cool climate mountain malbec is co-fermented with small amounts of Cab Franc and Petit Verdot.

93 points/Top Value Wine, Wine Spectator ('21); 92 points, Wine Advocate ('20)

Zaha Sparkling Calcaire

Sourced from the most southern region in Uco Valley, where temperatures are low.

92 points, Vinous (NV)

Zaha Sparkling Calcaire Rose

Floral and herbal aromas with ripe stone fruit flavors and bright, crisp acidity.











