

ZAHA & TEHO

Paraje Altamira, Valle de Uco, Mendoza

“Argentine First Growth” -Tim Atkin MW



Paraje Altamira, with its high altitude (4,000 feet) and cool microclimate, has become synonymous with world-class Malbecs. The soils of Paraje Altamira are very diverse, with patches of sandy, rocky and silty soils dispersed throughout the vineyard. At the moment of harvest, each soil profile imparts distinct aromatic and flavor profiles to the Malbec fruit – floral notes in the sandy patches, stony minerality in the rocky areas, and dark fruits in the silty soils. The combination of these profiles lends excellent complexity to the final wine. From co-winemakers and co-owners Alejandro “Colo” Sejanovich and Jeff Mausbach.

Zaha Malbec

94 points ('14 & '15) Wine & Spirits; 93 pts ('16) Wine Advocate; 94 points ('14) Stephen Tanzer; 96 points('14) Tim Atkin, M.W. ZaHa means “Heart” in Mendoza's native Huarpe language. The 90% Malbec fruit is co-fermented with small amounts of 8% Cabernet Franc and 2% Petit Verdot for additional complexity.



Zaha Cabernet Franc

91 points ('16), Wine Advocate; 93+ pts ('14), Steven Tanzer. From Toko vineyard's limestone patches.

Zaha “El Corte”

93 pts ('15), James Suckling; 96 pts ('14,'16), Tim Atkin, MW. A *corte* (blend) of co-fermented Malbec and Cabernet Sauvignon.

Teho Malbec

95 pts ('16), Tim Atkin, MW; 95 points ('15), James Suckling; 95 points & Top 100 Wine of the Year ('14), Wine & Spirits.

TeHo means “Blood of the Earth” in Mendoza's native Huarpe language. For TeHo, we isolate each vineyard soil type to manage, harvest, and vinify separately. Four different lots go into the TeHo wines: sandy soils with floral aromatics are co-fermented with Cabernet Franc; rocky soils with stony minerality is all Malbec; silty soils for dark fruit profile are co-fermented with Petit Verdot for additional structure. 100% from our estate 10 acre “Tomal” vineyard planted in 1955.



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