

TEHO ZAHA

“A NATURAL VITICULTURE”

The Sustainability Story of Teho/Zaha

The Heart, The Soul and Blood of The Earth
Organic Practices, Sustainable, Low Intervention Winemaking



HISTORY & FAMILY VALUES

Bodegas Teho and Zaha were founded by friends, Argentines, **Alejandro “Colo” Sejanovich, Jorge Crotta** and American, **Jeff Mausbach**. After working together for many years at Catena Zapata, Jeff, Jorge and Colo decided to realize their own their dream of making wines that express the unique **terroir of La Consulta and Paraje Altamira**. Together they created Teho, which in Huarpe means “**Blood of the Earth**”, as a tribute to the old vines whose roots reach down so far that they extract the “blood of the earth”; and Zaha, which means “**Heart**” as a tribute to Paraje Altamira. The vision of Jeff and Colo is dedicated to preserving the **sybiotic relationship** between **man, terroir and community**. Like their practice of **co-fermentation**, Jeff and Colo believe that **all must co-exist in harmony**.



ESTATE-GROWN

Grapes for Teho and Zaha come from **two estate vineyards: Toko** (which means Stone in Huarpe) located in Paraje Altamira at 4,000 ft elevation, and **Tomal** (which means ancient in Huarpe) in La Consulta. **Malbec from old vines** is a one of the great viticultural **treasures of Mendoza**. There are not very many of them, only a few have survived. These vineyards stand out because of their very low yields. The plants produce tiny berries that raise the level of intensity and concentration, a distinctive feature only achieved by extremely old vineyards. The plant's thick trunks and extensive root system allow it to withstand stress factors throughout the year, helping the plant to retain more natural acidity. This gives the wine freshness, elegance and balance.



NATURALLY MADE, LOW INTERVENTION & ORGANIC PRACTICES

At the core belief our winemaking is about crafting wines through **natural** and **ecologically** beneficial methods. The wines are fashioned to be **authentic**, true expressions of the varietal terroir. We have an **intuitive approach** to viticulture so that our wines are expressions of the **terroir, climate** and **year** they were made. We follow organic practices and **never use** synthetic fertilizers or pesticides in our vineyards. Our grapes are hand-picked, and we **only use** indigenous yeasts, earth filtration and minimal SO₂ (sulfites). From terroir to bottle we use grapes and little else and vinify as **naturally** as possible to bring you the true expression of the grapes and terroir. Our wines have the ultimate sense of place and individuality that only comes from **natural winemaking** practices.





SUSTAINABLY-FARMED

Water Management is **key** to viticulture in Argentina where the climate is dry and vineyards must be irrigated. Water is **pure** from the snowmelt off the Andes. It's treated as a **precious** resource due to its scarcity and managed carefully through drip and flood irrigation.

Water Conservation through reuse of winery waste water is used for irrigation – **NO WATER IS WASTED**. Soil treatment is key since the soil is very poor helping to keep yields low, which is a natural advantage for quality. Reincorporated organic matter is added to the soil along with the addition of winter grasses that release nitrogen back into the soil. Natural compost is added and the lees from fermentation are added back into the soil as well as pruned materials. Jeff and Colo believe in **Regenerative Cyclical Viticulture**. Only natural copper sulfate is added as a pesticide if needed.



COMMUNITY OUTREACH

We actively **support local rural schools** by providing **funding, materials and overall support** to the Jose Sixto Alvarez school in Chachingo, where the winery is located, as well as the Manuel Remos school in Paraje Altamira. In the latter, **we donated 5,000 square feet** of our Toko Vineyard to build a cafeteria and infant day care facility for the local children.

