

BODEGA TEHO



VIÑEDOS ANTIGUOS

In 2010 Alejandro Sejanovich y Jeff Mausbach elaborated their first two wines (Zaha and Teho), driven by their desire to reflect the terroir characteristics of their Toko and Tomal vineyards. Zaha means "heart of the earth" in the native indigenous language of the local Huarpes. That is how Bodega Teho was born, today it counts with a portfolio that gets bigger year after year, thanks to the continuous research into the diverse micro terroirs of Mendoza.



TEHO El Corte

Terroir: La Consulta, San Carlos, Uco Valley

Altitude: 3300' elevation

Soil: Sandy and silty with middle depth. Patches of limestone can be found.

Variety: Cofermentation of 60% Malbec and 40% Cabernet Sauvignon.

Aging: 12 months in French oak barrels. 18% new.

This wine is sourced from a 75-year-old vineyard in La Consulta. Here "micro-viticulture" is practiced in order to isolate each soil profile and manage it individually. Each soil type gets harvested at different times.

At the first stage, at the beginning of April, Malbec gets co-fermented with 15% of Cabernet Sauvignon from the silty area with patches of limestone. Here great concentration is achieved. The Cabernet Sauvignon adds herbaceous and red fruit flavors.

A second and last stage takes part at the end of April of the parcels where silt thrives, combined with parcels of small gravel of shallow soils. A black fruit driven Malbec co ferments with 20% of Cabernet Sauvignon. Adding blackcurrant and spice notes to the final blend.



A great complexity blend. Co fermentation techniques allow a great integration of flavors and aromas, displaying characteristics of black fruit and black pepper, round tannins in the palate that add to a long and elegant finish.

