

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 Malbec

Terroir: La Consulta, San Carlos, Uco Valley

Altitude: 3300' elevation

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

Variety: Field blend with over 90% Malbec.

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 parcel gets harvested at different times.

At the first stage, beginning of April, the head of the rows get harvested, where higher concentrations of sand can be found on the soil. Here the fruit has a floral profile with a marked acidity. Adding concentration and structure.

Afterwards the white, limestone stony driven parcel gets harvested. Here the mineral profile gets enhanced.

In a third stage the silty parcel of the vineyard gets picked. Here the harvest point presents black fruited aromas and concentration in the palate.

At last, the highest limestone driven lot of the vineyard gets harvested. From this micro fermentation concentration and color intensity gets achieved alongside a high minerality profile.



An elegant red wine, showing the complexity that old vineyards can give.

Red and black fruit aromas alongside a violet profile. In the palate it shows itself full bodied, with round tannins and long finish.

