

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 Remuage

Terroir: Gualtallary, Tunuyan, Uco Valley.

Altitude: 4000' elevation

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

Variety: 50% Chardonnay - 50% Pinot Noir

Method: Champegnoise

Both varieties are harvested at the same time and pressed together to make the base wine. A highly complex Blanc de Noir. The limestone driven soils, altogether with the altitude and thermal amplitude allow the grapes to retain high levels of natural acidity that reflect in the quality of this sparkling wine.



A fine bubble with a buttery mouthfeel. Mineral aromas blended with citrus fruit aromas. Ideal to drink with Japanese food, light entries vegetable based or just as an aperitive.

