

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 Semillon

**Terroir:** La Consulta, San Carlos, Uco Valley

**Altitude:** 3300' elevation

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

**Variety:** 100% Semillon

**Aging:** 10 months in used French oak barrels.

This wine is sourced from old vines more than 60 years old. Grapes are pressed with whole bunch in an oxidative style. Must gets cold macerated in order to decant its heavy sediments. Racked off its less into 500lt old French oak barrels. Matured for 10 months. During this time continuous lees movements are done, battonages, in order to cloudy the wine with the objective of protect it and give a bigger and more texturized mouthfeel.



*An elegant white wine, rich and expressive. Saline notes alongside stone fruit. Full bodied in the palate without losing complex acidity. A gastronomic wine that can be accompanied with a huge range of food styles.*

