

ZAHA

Toko Vineyard



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.



ZAHA Chardonnay

Terroir: Los Arboles, Tunuyan, Uco Valley.

Soils: Deep sand and silt driven. Limestone stones in the subsoil.

Varietal: 100% Chardonnay

Grapes were pressed with whole bunch in an oxidative style. The must has been cold macerated in order to decant the heavy sediments. Afterwards the clean juice has been racked off its lees and fermented with indigenous yeast in concrete eggs. Further aging in these concrete eggs for 6 to 9 months. Continuous lees movement, battonages, is undergone, clouding the wine in order to protect it and add more texture and mouthfeel.

This Chardonnay shows a lemon color with golden hints. Expresses aromas of white flower and herbal notes accompanied by a citric profile and green apple. Fresh on the palate, with a medium body and a long finish due to a pronounced acidity and hints of minerality.

