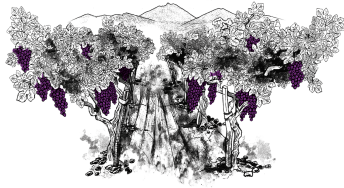


# ZAHA

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 Marsanne

**Terroir:** Los Chacayes, Tunuyan, Uco Valley.

**Soils:** Stone driven limestone soils with stones in the surface.

**Varietal:** 100% Marsanne.

Soft pressing for afterwards fermentation in concrete eggs. Continuous battonages to protect the wine and contribute to a bigger mouthfeel, this reduces the usage of SO2 as well. Battonages also contribute to a bigger and more texturized mouthfeel to the wine. Without malolactic fermentation in order to preserve acidity and freshness.

*Paying tribute to the famous white wines of the Rhône Valley we decide to produce Zaha Marsanne. A wine filled with purity and elegance. Characterized by complex aromas that resemble to chamomile. White fruit and green apple accompany a rich palate, fresh and persistent.*

