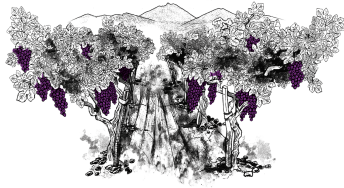


ZAHA

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 Semillon

Terroir: La Consulta, San Carlos, Uco Valley

Soils: Silt and sandy soils with medium depth. Limestone in the subsoil.

Varietal: 100% Semillon

This wine is sourced from a 50-year-old vineyard. Pressed with whole bunch. This white is the result of two different fermentation process. Half of the must is fermented in used French oak barrels and matured in the same barrels for 7 months after fermentation. A second part of the must is fermented in a small stainless-steel tank, for further aging of 9 months in the same tank. During this time continuous lees movements were done in order to protect and to contribute to a more texturized mouthfeel.

This wine displays a range of aromas that go from citric to stone fruit and honey. Zaha Semillon shows a great acidity, as well as a rich and a texturized mouthfeel. It shows itself as an elegant and gastronomic white.

