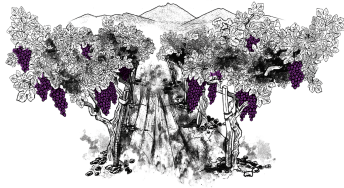


ZAHA

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 Cabernet Franc

Terroir: Paraje Altamira, San Carlos, Uco Valley.

Altitude: 3500' elevation

Soils: Limestone driven stones mixed with silt and sand.

Varietal: 100% Cabernet Franc.

Aging: No oak aging.

Planted at high density, 7000 plants per hectare. Zaha, which means "heart", makes reference to the passion that moves us to produce these wines in the Geographical Indication of Paraje Altamira. The soil composition of the parcels where Cabernet Franc is found, are rich in stones and limestone. Different harvest dates are executed in order to enhance the aromatic and flavor capabilities of this variety. In a first stage, mid-march, the first floral and fresh aromas start to develop. At a second stage, harvested a week later, solid and refined tannins start to take place, color is enhanced at this point. The last harvest date is at the beginning of April where fruit driven notes, concentration and a rich mouthfeel is achieved. Wine gets micro vinified in 500 kg plastic bins. No oak aging in order to preserve freshness and acidity. Aged in concrete eggs for 9 months.

The different harvest dates result in different complex and aromatic profiles that integrate each other enhancing the quality of this wine and reflecting its unique terroir.

