

History and Philosophy

“The Andes are a gigantic, unexplored area. You can find virgin valleys with an unlimited potential for vineyards, vineyards that were planted in the early 1900s, vineyards located in the highest altitudes, growers who still use ancient techniques and varieties that develop in a superb way.” - Tomás Achával

Tomás Achával, then president of Chandon Winery in Argentina, conceived the concept of Nómade in 1994 when he was struck by the potential of the Andes region for winemaking. In 2002 Tomás began seeking out the best vineyard sites and founded Nómade Wines and Vineyards, his “life’s work,” in 2003.

Nómade wines are crafted with grapes carefully selected by Tomás Achával, who personally walks the Los Andes area searching for exceptional vineyards due to their location, age and working culture.

In the Field

Tomás Achával relies on two excellent professionals in high quality wine and vineyard handling: Gabriela Celeste, executive director of Eno-Rolland (Michel Rolland’s technical arm in Latin America) and Fernando Di Lello. Both men, possessing extensive experience in Argentina and in wine consulting, have come to understand the distinctive attributes that each of Nómade’s five vineyards has to offer. The Don José vineyard for example, the lot where the estate’s benchmark Malbec varietal wine originates, initially presented characteristics which seemed like obstacles; its elevation at over 3,500 feet at the foot of the Andes and its drastic temperature changes from day and night of over 18°C. These nuances, however, once challenging to the winemakers, have now been channeled and embraced by the experienced oenologists.

YEAR FOUNDED: 1998

NAME OF PROPRIETOR: Tomás Achával

NAME OF WINEMAKER: Gabriela Celeste (Eno-Rolland)

VINEYARD AREA: 38 hectares

TOPOGRAPHY: Andes foothills

SOIL TYPE: Sandy and stony

ANNUAL PRODUCTION: 60,000 bottles

VARIETIES CULTIVATED: Syrah and Malbec



NOMADE
MENDOZA · ARGENTINA



Wines Imported

Malbec

