



AMALAYA MALBEC GRAN CORTE

For centuries, farmers made offerings in hope for a miracle - as Amalaya translates in the local language - for a bountiful harvest. It is located at 1,800 meters above sea level, in the CALCHAQUÍ VALLEY, northwest of Argentina. The region stands out as one of THE HIGHEST VINEYARDS IN THE WORLD, characterized by its dry climate with no more than 150 mm annual rainfall, with significant thermal amplitude; rocky and sandy soil.

Each wine of Amalaya is a cuveé - an assemblage with a core of Malbec for our reds and Torrontés for our whites.

Vintage 2012

Varietal Composition 85% Malbec - 10% Cabernet Franc - 5% Tannat

Alcohol Graduation 14,3%

Harvest Time March - April 2012

Bottling Time April 2013

Total Acidity 0,65 gr/100 ml

pH 3,75

Residual Sugar 3,75 gr/l

Vineyards Finca Amalaya



TASTING NOTES

Bright with a deep ruby color. Red and black fruits aromas with spicy notes, typical of the region and soft notes of vanilla from its time in oak. In palate is concentrated, complex and elegant, fruity tannins round, long and delicate finish.