



AMALAYA

ESPERANZA POR UN MILAGRO



AMALAYA MALBEC

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.

Vintage

2015

Varietals

85% Malbec, 10% Tannat, 5% Syrah

Alc.

13,9%

Harvest

February - March 2015

Bottling Date

December 2015 - January 2016

Total Acidity

6.0g/L

pH

3,75

Sugar

2,98 g/l

Vineyards Location

Finca Las Mercedes and Finca San Isidro, Calchaqui Valley, 5.580 fasl.

Ageing

8 months in French Oak barrels, only 25% of the wine.

SALTA ARGENTINA

TASTING NOTES

A very good harvest, with low rain and good sun during ripening, but also some cloudy days. So we harvest at a good maturity but no sun burn or over-ripe characters.

Also, we changed the blend of the wine, with less Syrah so less spiciness, no more Cabernet Sauvignon to avoid herbal characters and we add Tannat for floral nose, freshness and structure. Intense and deep ruby color, accented by purple hues. Bright nose of raspberries and strawberries, with note of violet and white pepper, it gives a complex and elegant aromatic profile. By mouth its red fruit driven, fresh and full bodied, with a very nice tannins structure. This is a wine ready to enjoy.