



AMALAYA TINTO DE 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.

Vintage

2016

Varietals

Malbec 70% - Tannat 20% - Petit Verdot 10%

Alc.

13.9% by vol.

Harvest

February - March 2016

Bottling Date

December 2016 - January 2017

Total Acidity

6.0g/L

рΗ

3,76

Sugar

2,95 g/l

Vineyards Location

Finca Las Mercedes, Calchaquí Valley

Ageing

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



Brilliant ruby color with violet edges. Strawberries, raspberries and ripe fruit with touch of pepper and spices aromas and elegant floral notes. In mouth, flavors of red fruit, spice and hints of vanilla from aging in French oak. Very nice freshness. Round, soft tannins lead to a delicate, lingering finish.

