



AMALAYA

ESPERANZA POR UN MILAGRO

AMALAYA BRUT NATURE

For centuries, farmers made offerings in hope for a miracle - as Amalaya translates in the local language - for a bountiful harvest.

Delicate and elegant. Abundant and dynamic. Amalaya Brut Nature is a harmonious blend of two iconic varieties of the winery, with vineyards located 1,800 metres high in the Calchaquí Valleys, Salta. Riesling-Torrontés is the perfect base for this sparkling wine of strong aromatic persistence and fruity notes. Made under the Charmat method.



Varietals: 80% Riesling – 20% Torrontés

Vineyards: Valle de Cafayate, Salta.

Production: cluster selection and whole-cluster pressing to avoid oxidation of delicate aromas, static cleaning at 3 °C, fermentation with selected yeasts from 9 to 11°C for 35 days, soft and cold fermentation to generate high quantities of glycerol, which increases fixation in the mouth and creates crusty acidity.

Méthod: Charmat

Alcohol: 12.5% by Vol.

Dry: 28 g/L

Sugar: 6 g/L

Total Acidity: 6,30 g/L

PH: 3,3

SALTA
ARGENTINA

TASTING NOTES

Appearance: radiant golden colour, fine bubbles aligned with a persistent crown.

Nose: fresh sensation with subtle scent of orange blossom exuded by Torrontés, together with fresh fruity notes such as green apple and pineapple stemming from Riesling.

Flavour: the wine opens dynamically, with minerals and medium volume, preserving freshness, and closes delicately acid. Fresh and elegant persistence.

Recommended consumption temperature: from 6° to 8°C.

Pairing: refreshing sparkling wine ideal for a celebration, with green salads, soft cheese, sea food, sushi, and ceviche or as aperitif.

