



Amalaya Malbec



Producer	Amalaya
Vintage	2018
Region	Salta
Country	Argentina
Grape	85% Malbec 10% Tannat 5% Petit Verdot
Alcohol	13.9
Appellation	Calchaqui Valley
Case Size	12 x 750mL
Product Type	Red Wine
Available In	Consignment

Tasting Notes

Brilliant ruby colour with violet edges. Strawberries, raspberries and ripe fruit with a touch of pepper and spice aromas. In the mouth, flavours of red fruit, spice, and hints of vanilla from aging in French oak. Round, soft tannins lead to a delicate, lingering finish.

Producer's Notes

AMALAYA | Amalaya means “hope for a miracle” in Argentina’s indigenous dialect. The wines are an exquisite representation of the unique weather and desert conditions in northwest Argentina’s Cafayate Valley located about 200 miles from the border of Bolivia. High elevation grape-growing allows for ripe, concentrated fruit expression with brighter acidity and extraordinary balance.

VINEYARDS & WINEMAKING | The Calchaqui Valley sits in the northwestern region of Argentina, in the eastern foothills of the Andes mountain range at an altitude over 5000 feet above sea level. The high altitude provides intense sun in the day and cool nights that help better retain the acidity and concentrated fruit characteristics of the grapes. Grapes are hand-harvested in small 30-pound boxes and hand-sorted at the winery. A four-day cold maceration adds colour, followed by an extended maceration in stainless steel tanks for three weeks. Secondary malolactic fermentation is allowed to occur in stainless steel prior to aging for 10 months, with 40% of the wine in once-used French oak barrels prior to fining and bottling. Fining occurs using egg whites from the farm at Amalaya.