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.

TASTING NOTE | The nose displays bright citrus characters of grapefruit and lemon peel. On the palate, the wine is delicate and silky, fresh and crisp with good acidity and a distinctive mineral note.

VINEYARDS & WINEMAKING | Vineyards located in Calchaquí Valley and Salta. 85% Torrontés, 15% Riesling. 12.5% alcohol.

FOOD PAIRING | Chinese cuisine dishes, soft cheeses, dried pasta with vegetables, Mexican cuisine, white meat.