

AMALAYA Corte único

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

Iconic wine of the winery. Born from rocky, alluvial soils that provide its intense, luscious and memorable taste, which reflects the great potential of the Argentine northern region.

Vintage 2021

Varietal Composition Malbec 90% - Cabernet Sauvignon 5% - Tannat 5%

Alcohol 14,5%

Harvest Malbec in early March, Cabernet Sauvignon and

Tannat at the end of March.

Bottled June 2022

Total Acidity 5,77 gr/l

pH 3,70

Sugar 2,56 gr/ litro

Vineyards Finca San Isidro

Ageing Fermented in new barrels and aged for 12 months in French oak,

this wine bears a unique and admirable character.

Winemaker Jorge Noguera

TASTING NOTES

Spicy aromas and flavours characterised for floral notes, mature fruits, a taste of marmalade, chocolate and a strong concentration in the centre of the tongue. A long, soft wine for relaxed enjoyment after dinner.

Suggestions: Settle down before serving and, above all, taste it from 3 to 4 times to unveil the various olfactory and tasting layers.



CLOSURE CORK BOTTLE WEIGHT: 1,4 KG 6x750ML BOX (112 by pallet) WEIGHT 8KG / SIZE: 240X325X162 ARGENTINA