



Amalaya

Amalaya Gran Corte is an expressive high-altitude blend led by Malbec, with additions of Cabernet Franc and Tannat, showcasing the intensity and elegance of the Calchaquí Valley terroir.



AMALAYA

ESPERANZA POR UN MILAGRO



Alcohol :14,00 %

Composition: 85% Malbec, 10% Cabernet Franc, 5% Tannat

Gran Corte 2022

Salta, Argentina

Region and Vineyards

The **Calchaquí Valley**, located in northwest Argentina, is known for its unique high-altitude terroir, making it one of the **highest vineyard regions globally**. At an altitude of **1,798 meters**, the vineyards receive minimal rainfall—around **150 mm annually**—and experience significant temperature fluctuations between day and night. These extreme conditions slow grape ripening, concentrating flavors and preserving acidity. The soils in the Finca San Isidro vineyard are **rocky and sandy**, with very low organic matter, which imparts structure and minerality to the wine, enhancing its depth and longevity.

This high altitude and arid climate allow the grapes to achieve intense color, rich aromas, and balanced acidity, ideal for producing complex red blends.

Winemaking

Amalaya Gran Corte is composed of **85% Malbec, 9% Cabernet Franc, and 6% Tannat**. The grapes are **hand-harvested** in March and April, followed by careful selection. Fermentation occurs in small cement vessels, preserving the wine's fruit expression and natural minerality. The wine is then aged for **12 months in both French and American oak barrels**, which adds layers of complexity and roundness without overpowering the fruit.

With an **alcohol content of 14.5%**, total acidity of **5.7 g/L**, a **pH of 3.71**, and **3.7 g/L of residual sugar**, this wine achieves a harmonious balance between structure, fruitiness, and elegance.

Tasting Notes

- **Color:** Deep, radiant ruby, showing intensity and concentration.
- **Aroma:** Aromas of **red fruits and berries**, accented by spicy undertones typical of the region, with soft vanilla hints from oak aging.
- **Palate:** Luxuriant and elegant on the palate, with ripe fruit flavors, rounded tannins, and a long, delicate finish that reflects the depth and minerality of the Calchaquí Valley terroir.



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Did you know?

The name **Amalaya** reflects the deep-rooted traditions of the Calchaquí Valley, where farmers prayed for a miracle—a “bountiful harvest.” The Gran Corte line continues this legacy, capturing the extreme terroir’s unique characteristics through careful vineyard management and innovative winemaking practices.

Wine Pairing Ideas

- **Beef Tenderloin with Chimichurri:** The wine’s structure and ripe fruit profile complement the richness of beef, while its acidity balances the flavors of chimichurri.
- **Duck Confit with Roasted Root Vegetables:** The wine’s depth and tannic structure pair well with the savory flavors of duck and earthy root vegetables.
- **Aged Manchego Cheese:** The wine’s balance of fruit and spice enhances the nutty, intense flavors of Manchego, creating a refined pairing.
- **Mushroom and Thyme Risotto:** The earthy flavors of mushrooms echo the wine’s minerality, while its acidity cuts through the richness of the risotto.



Robert Parker (RP) : **91 Points** (2020)

2020 was quite different in the north than in Mendoza, as in Salta it was a rainier year. The harmonious and elegant 2020 Gran Corte shows very well, with nuance and subtleness, serious, with moderate ripeness. It's a blend of Malbec with 9% Cabernet Franc and 6% Tannat that feels very integrated and complementing each other. It matured in neutral, well-seasoned oak barrels for 12 months. A bargain. 100,000 bottles.



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