

Amalaya

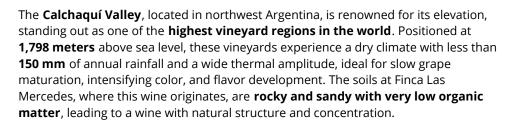
Amalaya Tinto is a vibrant blend of Malbec, Tannat, and Petit Verdot from the high-altitude vineyards of Argentina's Calchaquí Valley, offering a fresh and balanced profile with complex layers of fruit and spice.



Tinto 2023

Salta, Argentina

Region and Vineyards



This altitude and arid climate ensure that the grapes maintain fresh acidity while developing ripe, concentrated flavors, particularly suitable for bold red blends like Malbec, Tannat, and Petit Verdot.



Amalaya Tinto is a blend of **85% Malbec, 10% Tannat, and 5% Petit Verdot**. The grapes are **mechanically harvested** from the Las Mercedes Estate and undergo meticulous selection. The wine is then aged for **8 months** in French oak barrels, with only **25% of the wine aged in oak**, preserving its fresh fruit character while adding complexity. The result is a balanced wine that showcases both varietal expression and the impact of this unique terroir.

The wine has an **alcohol content of 14%**, a total acidity of **5.4 g/L**, a **pH of 3.71**, and residual sugar at **3.6 g/L**, resulting in a round, well-structured, and refreshing finish.

Tasting Notes

- **Color**: Brilliant ruby with violet edges, indicating freshness and youth.
- Aroma: Aromas of strawberries, raspberries, and ripe red fruit, complemented by hints of pepper, spice, and elegant floral notes.
- **Palate**: Fresh flavors of red fruit, spice, and a subtle hint of vanilla from the French oak. The wine has round, soft tannins and a delicate, lingering finish with excellent freshness.



Alcohol :14,00 %

Composition: 85% Malbec, 10% Tannat, 5% Petit Verdot







Tinto 2023

Did you know?

The name **Amalaya**, meaning "hope for a miracle," reflects the Calchaquí Valley's challenging terroir, where traditional farmers relied on faith and hope for a prosperous harvest. Today, Amalaya wines continue to honor this heritage, capturing the unique characteristics of this high-altitude region through meticulous viticulture and winemaking.

Wine Pairing Ideas

- **Argentinian Empanadas**: The wine's balanced tannins and fruity profile complement the savory, spiced filling of traditional empanadas.
- **Spicy Chorizo and Red Pepper Stew**: The spice in the wine enhances the flavors of the chorizo, while its acidity cuts through the richness of the stew.
- Grilled Portobello Mushrooms with Herbs: The earthy flavors of mushrooms resonate with the wine's minerality and fresh finish, creating a harmonious pairing.
- Lamb Burgers with Mint and Garlic Aioli: The wine's red fruit notes and soft tannins pair well with the lamb, while the mint adds a refreshing touch that complements its lively acidity.



Tim Atkin (TA): 91 Points (2018)

Amalaya sources this wine from its Finca Las Mercedes in the Calchaqui Valleys, combining Malbec with 7.5% Tannat and 2.5% Petit Verdot. Richly coloured, juicy and aromatic, with just a touch of oak and supple, caressing tannins.



Wine Enthusiast (WE): 91 Points (2018)

Herbal black fruit aromas are touched up by notes of earthy spice and cured meat. A prodding palate is both solid and tannic, while this Salta Malbec tastes of blackberry, dark plum, herbs and spices. A lush finish is equally stout, and overall you won't find much fault in this. Hess Family Wine Estates.



Robert Parker (RP): 89 Points (2018)

The grapey and juicy 2018 Malbec was a good representation of the varietal in the northern region of Salta, with intense aromas and pungent flavors. It's approachable and has very fine tannins, a dry finish and a nice texture. In reality, it also contains 10% Tannat and 5% Petit Verdot, but it can still be called Malbec. 695,000 bottles produced. It was bottled in November 2018.



